



Ca'del Bosco



Maurizio Zanella 2011

Designation

Sebino Rosso I.G.T.

Grape varieties

Cabernet Sauvignon 50%, Merlot 25%, Cabernet Franc 25%.

Vineyards of provenance

Two Cabernet Sauvignon vineyards planted an average of 29 years ago located in the municipality of Erbusco.

One Merlot vineyard planted an average of 27 years ago located in the municipality of Cazzago San Martino.

One Cabernet Franc vineyard planted an average of 26 years ago located in the municipality of Passirano.

Harvest period

From 15 September 2011.

Average yield per hectare

7,900 kilograms of grapes, equivalent to 4,580 litres of wine (must-to-fruit ratio 58%).

Vinification

Our Maurizio Zanella is obtained through the separate pressing of Cabernet Sauvignon, Merlot and Cabernet Franc from Ca' del Bosco's best vineyards. The grapes are hand-picked and placed in small crates, where they are graded and chilled. The bunches are individually assessed by expert eyes and hands before they benefit from the exclusive "berry spa", i.e. a special washing and hydro-massage treatment using three soaking tanks and a drying system. Shortly afterwards, each bunch is transported over the maceration vat to be destemmed; the berries fall into the vat by gravity. This avoids the use of traditional pumps, which cause the skins to break and impart unwanted herbaceous flavors. In 2011, alcoholic fermentation and skin contact took place in the following 22 days, with careful management of temperature and punching down. Pumping over takes place daily, using twin elevator tanks to which the wine, drawn from the bottom of the vat, is transferred by gravity. The wine is then raised by the so-called "flying tanks", and is vigorously poured back into the vat, so as to punch the blanket (or "cap") down. There's no more natural or effective way of gently extracting color and tannins. After devatting, while still warm, the wine is placed in small casks – 70% new oak, carefully selected and seasoned for a minimum of 3 years. Only after malolactic fermentation, by mid-winter, are the different batches racked and blended. The Maurizio Zanella then continues to age in oak for approx. 11 months. Later on, the batches are assembled and the wine is gravity bottled, in a natural way. The innovative filling systems mean that the wine does not suffer from oxidative shock or bottle shock, and does not require the addition of sulfites. Its integrity and wholesomeness are thus guaranteed. Finally, each bottle is marked with a unique ID to ensure full traceability.

Bottling

December 2012.

Bottle ageing

Three years and five months.

Data at bottling

Alcohol 13.5% Vol.; pH 3.56; Total Acidity 4.70 grams/litre;
Volatile Acidity 0.45 grams/litre.

Sulphites

Total Sulphur Dioxide less than 43 milligrams/litre
(maximum legal limit: 150 milligrams/litre).