



Ca'delBosco



Annamaria Clementi 2009

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%.

Vineyards of provenance

10 Chardonnay vineyards planted an average of 37 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

2 Pinot Bianco vineyards planted an average of 26 years ago located in the municipality of Passirano.

6 Pinot Nero vineyards planted an average of 32 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest period

Second ten days of August 2009.

Average yield per hectare

8,000 kilograms of grapes, equivalent to 3,120 litres of wine (must-to-fruit ratio 39%).

Vinification

Cuvée Annamaria Clementi is the product of an unrelenting quest for excellence in the vineyards as well as in the cellar. In line with the Ca' del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. The base wines are obtained exclusively from free-run juice. Alcoholic fermentation takes place only in small oak casks, made of selected wood seasoned for a minimum of 3 years. There, the wine remains on its own lees for six more months, during which malolactic fermentation takes place. No compromises, no concessions are acceptable: only wine from the best barrels of the 26 base wines is drawn off to go into Cuvée Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than seven years to shape the wine's unique sensory profile. An absolute Franciacorta. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress and the need for additional sulfites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked individually to ensure its traceability.

Tirage

April 2010.

Maturation sur lies

For an average of 9 years.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 12.7% Vol.; pH 3.06; Total Acidity 6.00 grams/litre; Volatile Acidity 0.36 grams/litre.

Sulphites

Total Sulphur Dioxide less than 53 milligrams/litre (maximum legal limit: 185 milligrams/litre)