



Ca'delBosco



Curtefranca Rosso 2011

Designation

Curtefranca Rosso D.O.C.

Grape varieties

Merlot 35%, Cabernet Franc 25%, Cabernet Sauvignon 40%.

Vineyards of provenance

Three Merlot vineyards planted an average of 19 years ago located in the municipalities of Cazzago San Martino and Passirano.

One Cabernet Franc vineyard and two Cabernet Sauvignon vineyards planted an average of 20 years ago located in the municipality of Passirano.

Harvest period

Second ten days of September 2011.

Average yield per hectare

8,800 kilograms of grapes, equivalent to 5,600 litres of wine (must-to-fruit ratio 64%).

Vinification

This classic Ca' del Bosco red comes from the separate vinification of grapes from six different vineyards. Skin contact varies according to variety. For the 2011 harvest, skin contact lasted 21 days for Cabernet Sauvignon, 20 days for Merlot and 19 days for Cabernet Franc. Alcoholic fermentation and maceration were carried out with careful monitoring of temperature and punch-downs. Pump-overs were performed daily using a pair of lift tanks in which the wine, drawn off from the bottom of the vat, is transferred by gravity. The wine is lifted by the flying tanks and poured into the high-capacity vat to submerge the cap. There is no more natural or effective way of delicately extracting colour and tannins. When the still-warm wine is drawn off the less, it is racked into small oak casks. Only in midwinter, when malolactic fermentation is complete, are the wine racked and the various lots blended. This is how we make Curtefranca Rosso, which continues to mature in wood and steel for about two years. Later, the various parcels are blended and the wine is bottled naturally by gravity flow. Innovative bottling systems ensure that the wine is not subjected to oxidative stress or disturbance, and that no further sulphites are added. Integrity and healthfulness are guaranteed. Finally, every bottle is given an individual marking to ensure its traceability.

Bottling

April 2014.

Bottle ageing

Eight months.

Data at bottling

Alcohol 13.5% Vol.; pH 3.45; Total Acidity 4.75 grams/litre; Volatile Acidity 0.47 grams/litre.

Sulphites

Total Sulphur Dioxide less than 63 milligrams/litre (maximum legal limit: 150 milligrams/litre).