



Ca'del Bosco

Cuvée Prestige Edizione 30

An extraordinary experience to discover the best interpretations. A journey back in time to enjoy wines that have remained in contact with their lees for a minimum of 10 years. For these wines, Franciacorta Cuvée Prestige Edizione will bear the title of "RS", i.e. "Recentemente Sboccato" (recently disgorged).

Designation

Franciacorta.

Grape varieties

Chardonnay 75%, Pinot Bianco 10%, Pinot Nero 15%.

Vineyards of provenance

114 plots planted with Chardonnay, average age: 29 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano

3 plots planted with Pinot Bianco, average age: 26 years, in the Municipality of Passirano

17 plots planted with Pinot Nero, average age: 19 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano.

Blend

75% vintage wines 2005

15% reserve wines 2004

10% reserve wines 2003

2005. Cool and delayed season.

Snowy winter, yet not excessively cold. Relatively late start of a capricious spring, with major and frequent temperature swings and moderate rainfall. For early varieties, budbreak started towards late April. May weather was characterized by marked instability, with late cold snaps. Hot weather in the last twenty days of June. From early July on, multiple, regular rainstorms. Cool (if not cold) summer, with huge temperature variations. The harvesting operations began on 23rd August, with all the parameters of the grape samples being just perfect. Extensive sorting work was required to end the harvest on a high note. Average yield per hectare 8,400 kilograms, equivalent to 5,290 liters of wine (grape-to-wine yield: 63%).

Vinification

The base wines that go into Cuvée Prestige are the fruit of accurate cluster selection and expert vinification, carried out in line with the Ca' del Bosco Method. The grapes are hand-picked and placed in small crates, graded and chilled. Every bunch is selected by trained eyes and hands. After pressing in an oxygen-free press, all the musts of the base wines ferment in temperature-controlled stainless steel tanks, where they remain until the following month of March. The wines take a further seven months to settle, mature and bring out the very best characteristics of their vineyards of origin. The wines are then carefully assembled in the "magical ritual" that creates the cuvée. A minimum of 10 years on the lees are necessary for these wines to be labeled "RS", or "Recentemente Sboccato" (Recently Disgorged). This extensive aging brings out the wine's full elegance and refinement, typical of wines that rest a long time on spent yeasts, combined with the freshness of a freshly disgorged Franciacorta. Disgorgement is carried out in an oxygen-free environment, using a proprietary process designed and patented by Ca' del Bosco. This procedure prevents oxidative shocks and makes it unnecessary to add sulfites, making our Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked with a unique identifier to ensure its traceability.

Tirage

April to June of the year following the harvest.

Maturation sur lies

14 years and 5 months

Dosage at disgorgement

No added sugar

Analytical data at disgorgement

Alcohol 12.91% by vol.; pH 3.15; Total Acidity 6.48 grams/liter; Volatile Acidity 0.27 g/l, Sugar 0.88 g/l.

Sulphites

Total sulfur dioxide 47 milligrams/liter (max. legal limit: 185 mg/l) – concentration indicated on the back label

