



Ca' del Bosco

Annamaria Clementi 2015

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 82%, Pinot Blanc 3%, Pinot Noir 15%.

Vineyards of provenance

16 Chardonnay vineyards planted an average of 36 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

2 Pinot Blanc vineyards planted an average of 30 years ago located in the municipality of Passirano.

7 Pinot Noir vineyards planted an average of 31 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest

2015. The winter was characterized by temperatures well above average for the period, and November and December were also notable for high rainfall. The warm winter resulted in an early growth cycle with above-average bunch release. In May and first decade of June there were moderate, but high frequency rainfall events, and temperatures during the period were always above average. Therefore, we experienced high pressure of fungal diseases (powdery mildew and downy mildew). From mid-June the heat finally made itself felt, and the muggy and dry weather lasted until the end of July; towards the end of the month we even carried out emergency irrigation interventions on the most distressed vineyards. Rain finally arrived, after Ferragosto, with the harvest just beginning and allowed the grapes to reach optimal ripeness. Early vintage that reveals itself in Franciacorta for remarkable structure and aromatic intensity, without ever yielding in elegance. Yield per hectare of 7.600 kilograms of grapes, equivalent to a wine yield of 2.900 litres (yield 38%).

Vinification

Annamaria Clementi is the product of an unremitting 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 25 base wines is drawn off to go into 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 8 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 18th 2016.

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 13.0% Vol.; pH 3.08; Total Acidity 6.30 grams/litre;

Volatile Acidity 0.31 grams/litre.

Sulphites

Total Sulphur Dioxide less than 55 mg/L

(maximum legal limit: 185 mg/L) – concentration indicated on the back label.

