



Ca'delBosco

Annamaria Clementi R.S. 1980

Designation

Franciacorta Riserva.

Grape varieties

The vines of the white grape variety planted at that time in Franciacorta were supplied by nurseries under the generic name of 'Pinot' and this name was also given on bottle labels as 'Franciacorta Pinot'. Later, at the end of the 1980s, it was discovered that the vines planted with the variety 'Pinot' ampelographically were actually composed, at random, of about 35% Pinot Blanc and 65% Chardonnay. We can therefore define that the blend of the "Cuvée Annamaria Clementi R.S. 1980" then created with 40% Pinot Noir base and 60% white grape "Pinot" base wines was in fact composed of 40% Pinot Noir, 21% Pinot Blanc and 39% Chardonnay.

Vineyards of provenance

A selection of grapes from the 7 vineyards in the 'Canelle' locality, located around Ca' del Bosco winery.

Harvest

1980. A cool, slightly rainy start to spring and the vines sprouted in decidedly dry weather. From May onwards, however, the weather conditions changed completely, with rain playing a leading role until the first ten days of July. More than 200 mm of rain fell between May and June. The vines were severely affected by this cool and rainy weather, resulting in a loss of grape load. The cool and rainy weather during flowering actually caused the loss of part of the 'flower buttons' and induced a limited fruit set, with millerandage of the bunches. From the second week of July, the real summer showed itself with temperatures around 30° C, and until September there was no more rain. A final climate that favoured and marked in excellent the quality of the grapes of this vintage. The harvest began in the first week of September with perfectly healthy and ripe 'Pinot' grapes. For this Reserve, the grapes were harvested on 11 and 12 September.





Ca' del Bosco

Annamaria Clementi R.S. 1980

Vinification

André Dubois, then Ca' del Bosco's "Chef de Cave", who had taken over the day-to-day operation of the winery a couple of years before, at Maurizio Zanella's request, decided to vinify the year's best bunches according to a classic vinification protocol: manual pressing using an old wooden Marmonier press, followed by fermentation and storage ("élevage") until the following spring in 205-liter oak casks called pièces – a true innovation for the time.

From André Dubois's personal notes:

"Magnifiques vendanges, rendements réduits. Excellent millésime. vin à garder longtemps".
("Magnificent harvest, low yields. Excellent vintage. A wine to keep for a long time.")

Stefano Capelli, who was chosen by André Dubois in 1986 to succeed him in 1990, noted: *"André taught me that that complexity, fullness and olfactory harmony can only be achieved with time. This was his most important lesson: "to make a great wine, you have to know the value of time and forget about haste. You will have to forget the wines in the cellar and then pick them up, study them, analyze them, taste them and measure them over the years. Only with the passing of time will you be able to assess their age-worthiness, their potential for improvement over time, until they fully develop their originality and uniqueness. A patient wait, until the best expression of varietal, soil and time is achieved".*

After tasting this Riserva for years, Maurizio and I now feel that time has come to unveil its originality – a project that began with the harvest of 43 years ago, a Franciacorta that today has reached its evolutionary apex and best expresses our past and present know-how, the best expression of a Franciacorta Riserva in the Ca' del Bosco style. A truly "original" wine, not merely the fruit of the vines, but first and foremost of time.

A sublime Franciacorta, which, 42 years later, expresses all its complexity – a deep straw yellow color with evident golden highlights and an intense and explosive nose. The initial sensations are surprising, with hints of undergrowth, musk and fern, which speak to its extensive aging on the lees with a natural cork stopper. Distinctive candied citrus and quince jam notes merge with roasted hazelnuts and caramel. A fragrant Franciacorta, which, in contact with air, develops iodine, beeswax and cedarwood nuances. On the palate, it displays astonishing soundness and intensity, an almost "fleshy" creaminess, with a powerful aromatic finish".

Tirage

9 February 1981.

Maturation sur lies

For an average of 42 years, of which 7 years with bottles lying down and 34 years with bottles stacked "sur pointe". Disgorged on request.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 12.90 % vol.; pH 3.03; Total acidity 6.10 grams/litre; Volatile acidity 0.37 grams/litre

Sulphites

Total sulphur dioxide less than 47 milligrams/litre (maximum legal limit: 185 milligrams/litre).

