



Ca'delBosco

Vintage Collection Dosage Zéro 2019

Designation

Franciacorta Millesimato.

Grape varieties

Chardonnay 77%, Pinot Noir 17%, Pinot Blanc 15%.

Vineyards of provenance

16 Chardonnay vineyards planted an average of 32 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

6 Pinot Noir vineyards planted an average of 30 years ago located in the municipalities of Erbusco and Passirano.

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

Harvest

2019. The winter was marked by mild temperatures and scant rainfall. This caused spring to set in earlier than usual. However, from the second week of April on, everything changed dramatically, with rains continuing until mid-May and below-average temperatures. The weather conditions inhibited flowering and caused underdeveloped cluster wings and flower shedding, leading to smaller, looser bunches of below-average weight. After May 15, the weather improved significantly, which created more favorable conditions for fruit set. Aboveaverage temperatures were the rule throughout the month of June, the driest in the past two decades. The dry climate persisted until mid-July, with the vines starting to show signs of water stress. Early in August, the long-awaited rains finally came, saving the crop. From August 20, with the start of the harvest operations, the temperatures returned to normal, and sunny weather accompanied the grape harvest until the end of August. The operations began on August 20 and ended on September 5, with excellent weather. The small size of the clusters and low yields in the vineyard legitimized the high quality of this vintage, which is expressed in the Vintage Collection cuvées with an intense, fragrant aroma with an intense and extremely lively taste. Average yield per hectare of 4.800 kilograms of grapes, equivalent to 2.100 litres of wine (wine yield: 43%).

Vinification

Franciacorta Vintage Collection is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. After crushing in the absence of oxygen, all the musts for base wines ferment in small oak casks. Barrel maturation lasts for just 5 months to coax out maximum aromatic complexity and expressive power without jeopardising elegance. A pair of flying tanks enables the wines to be gravity-racked from the small oak casks into maturation tanks. 7 months after the harvest, it is time to create the cuvée. Vintage Collection Dosage Zéro 2019 is a masterly blend of 24 Chardonnay, Pinot Blanc and Pinot Noir base wines that imbue the final product with its uniquely sincere sensory profile, a superb expression of the territory and the growers who perceived its force and potential. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

May 2020.

Maturation sur lies

For an average of 48 months.

Dosage at disgorgement

No added liqueur - "Dosage Zéro".

Analytical data at disgorgement

Alcohol 12.8% Vol.; pH 3.02; Total Acidity 6.30 grams/litre;

Volatile Acidity 0.31 grams/litre.

Sulphites

Total Sulphur Dioxide less than 59 milligrams/litre

(maximum legal limit: 185 milligrams/litre) concentration indicated on the back label.

