



Ca'delBosco

Annamaria Clementi Rosé 2015

Designation

Franciacorta Rosé Riserva.

Grape varieties

Pinot Noir 100%.

Vineyards of provenance

3 Pinot Noir vineyards planted an average of 34 years ago located in the municipality of Erbusco.

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 7.400 kilograms of grapes, equivalent to a wine yield of 3.350 litres (yield 45%).

Vinification

The Cuvée Annamaria Clementi Rosé is the ultimate expression of pure Pinot Noir vinified in pink, in the Ca' del Bosco style. In accordance with our winemaking method, the grapes are harvested by hand in small crates, promptly codified and cooled in cold rooms. Each bunch is selected by expert eyes and hands, and then benefits from our exclusive "grape spa". A special system of washing and hydromassage of the grapes, using three soaking tubs and a system for complete drying. For the destemming process, the grapes are transferred over the tank and then fall into it by gravity. This eliminates the traditional pumping systems, which cause the skins to break and develop undesirable herbaceous notes. This is followed by a brief maceration of the grapes at a temperature of 14°C in order to obtain that particular intense pink colour and that aromatic profile of extreme finesse and harmony that will characterise the Cuvée Annamaria Clementi Rosé in the bottle. All the vinification phases of the different base wines take place in small oak barrels made from selected woods and matured for at least 3 years and stored in deep, cool underground cellars. Alcoholic fermentation, malolactic fermentation and barrel ageing last a total of 8 months. The Cuvée Annamaria Clementi Rosé is born from the art of blending base wines from the 3 historic vineyards by selecting only the wine from the best barrels. It is drawn off by gravity and a pair of flying tanks transfers it from the barrels to the blending tank. It takes at least a further 8 years of ageing on the lees to achieve the olfactory harmony and excellent taste balance that make Cuvée Annamaria Clementi Rosé a supreme Franciacorta. Dégorgement takes place in the absence of oxygen, using a unique system invented and licensed by Ca' del Bosco. This avoids oxidative shocks and further additions of sulphites and makes our Franciacorta wines purer, more pleasant and longer-lived. Lastly, each packaged bottle is uniquely marked to ensure traceability.

Tirage

April 20th, 2016.

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

Equivalent to 1,0 g/L - Extra Brut.

Analytical data at disgorgement

Alcohol 13,00% Vol.; pH 3,05; Total Acidity 6,0 grams/litre;
Volatile Acidity 0,28 grams/liter.

Sulphites

Total Sulphur Dioxide less than 52 mg/L
(maximum legal limit: 185 mg/L).

