



# Ca' del Bosco

## Cuvée Prestige Edizione 37

*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 "R.S.", i.e. "Recentemente Sboccato" (recently disgorged).*

### Designation

Franciacorta.

### Grape varieties

Chardonnay 75%, Pinot Noir 15%, Pinot Blanc 10%.

### Vineyards of provenance

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

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

4 plots planted with Pinot Blanc, average age of 26 years, in the Municipality of Passirano.

### Blend

75% vintage wines 2012

21% reserve wines 2011

4% reserve wines 2010

2012. The result of a cold and rainy spring and a very hot summer, the grapes turned out to be of great depth, exceeding all our best expectations. Production per hectare, already reduced by the spring rains, was further penalised by the excessive heat in July, so much so that many plots did not exceed a yield of 60 quintals per hectare. The warm end of the season and the low production quantity marked this vintage as definitely early.

The harvest began on August 9 with a very low average yield per hectare (6.800 kilograms of grapes, equal to 4.290 liters of wine - grapes to wine: 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, just before they go through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying in a special tunnel. 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 7 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 "R.S.", 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 2013.

### Maturation sur lies

10 years and 4 months.

### Dosage at disgorgement

No added sugar

### Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.20; Total Acidity 5.8 grams/litre;

Volatile Acidity 0.28 grams/litre

### Sulphites

Total sulfur dioxide 53 milligrams/liter

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

