



Ca'delBosco

Vintage Collection Dosage Zéro Noir 2015

Designation

Franciacorta Riserva.

Grape varieties

Pinot Noir 100%.

Vineyards of provenance

3 Pinot Noir vineyards planted an average of 22 years ago on the "Belvedere" estate, situated in the municipality of Iseo in the hills on the south side of Lake Iseo at 466 metres above sea level.

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 7.300 kilograms of grapes, equivalent to a wine yield of 3.150 litres (yield 43%).

Vinification

Every stage in the production of Dosage Zéro Noir is carried out with the utmost rigour. This painstaking, uncompromising procedure begins in the vineyard. The grapes are picked by hand in small cases, transferred at once to the cellar, tracked by vineyard of provenance and chilled. Each bunch is hand-selected by expert cellar workers. The pinot nero berry has colourless pulp and black skin. To make the base wine for Dosage Zéro Noir, it is crucial that the juice extracted - the must - should remain pale or slightly pink in colour. Pressing is performed at strictly low pressure so that the grapeskin is undamaged and does not yield its colour compounds. The resulting musts ferment in small oak barrels. Barrel maturation lasts for six 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. Six month after the harvest, the three base wines from the three vineyards of provenance are blended to achieve a perfect balance of subtlety, tension, body and fragrance. The pinot nero grape imparts its complex red berry fruits aromas to the wine along with body, longevity and persistence on the palate. The magic of terroir and the skill of the winegrowers have come together to produce a wine of outstanding purity. Dosage Zéro Noir will need eight years' ageing to reach its peak of quality and develop the distinctive array of aromatics that make it so unique. Rightly, this Franciacorta is set apart by its noble title of "Riserva". Disgorgement of Dosage Zéro Noir takes place in an oxygen-free environment thanks to a unique system designed and patented by Ca' del Bosco, an approach that renders our Franciacortas purer and even more appealing. We wanted this blanc de noir to express massive personality and convey the character of the terroir that brought it forth so we left it undosed and did not add any liqueur d'expédition at disgorgement. Every bottle released is given an individual marking to ensure its traceability.

Tirage

15th April 2016.

Maturation sur lies

8 years and 5 months.

Dosage at disgorgement

No added liqueur.

Analytical data at disgorgement

Alcohol content: 12.5% Vol; pH: 3.05; Total acidity: 5.90 grams/litre;
Volatile acidity: 0.27 grams/litre.

Sulphites

Total Sulphur Dioxide less than 58 milligrams/litre
(maximum legal limit: 185 milligrams/litre).

