



Ca'delBosco

Corte del Lupo Bianco 2022

Designation

Curtefranca Bianco D.O.C.

Grape varieties

Chardonnay 80%, Pinot Blanc 20%.

Vineyards of provenance

11 Chardonnay vineyards planted an average of 35 years ago located in the municipality of Erbusco and Cazzago San Martino.

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

Harvest

The 2022 winter was not particularly frigid, and as has been the rule in the past few years, there was also little rain. At the end of March, about a week later than the previous year, the first buds appeared on the Chardonnay and Pinot vines. After that, flowering was quite rapid, occurring mostly in the second half of May. This first part of the growing season, without rain and with high temperatures, favored the development of healthy grapes; around June 20th, however, the looser soils were already starting to become parched. During the three months crucial to the vines' vegetative growth, precipitation for the period was less than a quarter of the average rainfall recorded over the past decade. The first real rain came on the evening of July 28th, a relief but not enough to slake the thirst of our vineyards. In some areas we were thus forced to irrigate in order to safeguard the quality of the year's production. The grape harvest began on Saturday, August 6th. Two downpours towards the end of the harvest, one on the evening of August 15th and the other a few days later, put an end to both the heat and the drought, and postponed the end of the harvest until Saturday 21st. The resulting wines are quite well-structured, with a pleasantly fresh acidity, featuring fruity notes over an excellent citrusy base.

The wine harvest lasted 14 days, with an average yield per hectare of 8,400 kilos of grapes, equal to 3,650 liters of wine (grape-to-wine: 43%).

Vinification

"Corte del Lupo Bianco" is made from grapes harvested in 13 vineyards, whose exposure, clones and ages ensure the expression of fullness and integrity typical of a white wine in the Ca' del Bosco style. The perfect marriage: the fragrance of Chardonnay grapes and the elegance of Pinot Bianco. In line with the Ca' del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. Only the free-run juice is used for this wine, about ¼ of which is aged in small oak barrels, used the year before for Chardonnay. The remaining must is fermented in steel vats. After 8 months of aging on their lees, without malolactic fermentation, the two fractions are assembled. The wine is then gravity-bottled, in a most natural manner. Thanks to our innovative long-nozzle filling tubes, the wine will rise from the bottom without lamination or shaking, and will not suffer from oxidative stress. No sulfites are added at this stage, to guarantee integrity and wholesomeness. Finally, each bottle is marked with a unique code, to ensure traceability.

Bottling

May 2023.

Bottle ageing

5 months at least.

Data at bottling

Alcohol 13.00% Vol.; pH 3.07; Total Acidity 6.56 grams/litre;
Volatile Acidity 0.16 grams/litre.

Sulphites

Total Sulphur Dioxide less than 60 milligrams/litre
(maximum legal limit: 200 milligrams/litre).

