



# Ca'delBosco

## Corte del Lupo Rosso 2021

### Designation

Curtefranca Rosso D.O.C.

### Grape varieties

Merlot 38%, Cabernet Sauvignon 30%, Cabernet Franc 16%, Carménère 16%.

### Vineyards of provenance

4 Merlot vineyards planted an average of 29 years ago located in the municipalities of Cazzago San Martino and Passirano.

4 Cabernet Sauvignon vineyards, 1 Cabernet Franc vineyards and one Carménère vineyard planted an average of 30 years ago located in the municipality of Passirano.

### Harvest

2021 was characterized by a mild winter with scanty rainfall; as could be expected, budbreak began earlier than usual, towards late March. This early start of the growth cycle exposed us to a late winter comeback with frosts hitting Franciacorta on April 6th and 7th and causing damage involving some of our vineyards. Following this event, the resumption of vine growth proceeded incredibly slowly because of the cold weather and frequent rains. Given the climate conditions, flowering started one week later than the average of recent years (the final ten days of May). The beginning of summer did not bring significant heat waves. The fruit load was absolutely perfect and the bunches were exceptionally healthy, until, on July 25th, with veraison well on its way, a violent hailstorm radically changed the course of the 2021 vintage. The remaining crop was protected by the weather of the first ten days of August, when an African heatwave, such as had not happened yet in the course of the year, favored the healing of the hail injuries and kept the clusters dry and healthy. Grape picking began on Tuesday, August 17th. Despite the adversities, after repeatedly visiting the vineyards, we found that the grapes had reached an excellent balance of the analytical parameters, and could accordingly make the best decision on their allocation. Regardless of the truly difficult harvest year, characterized by weather extremes, the quality of the wines is remarkable. We can certainly regard it as an excellent vintage to be recorded in the annals of wine.

The harvesting operations took place on September 13 and ended on September 15 with an average yield per hectare of 6,400 kilos of grapes, equal to 4,100 liters of wine (grape-to-wine: 64%).

### Vinification

With this wine, Ca' del Bosco's intent was to rediscover and re-establish a traditional red grape blend of the area, with a preference once again for Merlot, Cabernet Franc and Carménère over Cabernet Sauvignon. A journey into the past to exalt the personality and fruitiness of Merlot, the elegance of Cabernet Franc and the roundness of Carménère. Cabernet Sauvignon is there to provide the much-needed backbone and thus impart balance and longevity. Two years are necessary for this wine to strike the right match between harmony on the nose and balance on the palate. This wine is the product of accurate grape sorting and expert winemaking, in full compliance with the Ca' del Bosco Method. The grapes are hand-picked in 10 different vineyards, where they are 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. Then the clusters are transported over the maceration vat, where they are destemmed, allowing the berries to naturally fall into vat. This eliminates the need for traditional pumping systems, which cause the skins to break and develop unwanted herbaceous hints. In the 2021 vintage, skin contact lasted 20 days for Merlot, Carménère and Cabernet Franc and 21 days for Cabernet Sauvignon. Alcoholic fermentation and maceration were controlled by accurately managing temperature and punching down the grape cap several times. The mass was mixed daily, using a pair of elevator tanks, with the wine on the bottom of the vat drawn off by gravity. The tanks, known as flying tanks, take the wine up to the top of the vat and pour it back in forcefully to submerge the "cap". Nothing more natural and effective to gently extract color and tannins. The wine is finally drawn off and, while still warm, it is placed in small oak barrels. Only after malolactic fermentation – in mid-winter – is the wine racked and assembled into different product lots. The "Corte del Lupo Rosso" is thus created, and will continue ageing in oak and stainless steel for approximately 23 months, followed by gravity bottling, which is done 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

August 2023.

### Data at bottling

Alcohol 13.50% Vol.; pH 3.30; Total Acidity 5.43 grams/litre; Volatile Acidity 0.38 grams/liter.

### Sulphites

Total Sulphur Dioxide less than 48 mg/l (maximum legal limit: 150 mg/l).

