



# Ca'delBosco

## Maurizio Zanella 2020

### Designation

Sebino Rosso I.G.T.

### Grape varieties

Cabernet Sauvignon 50%, Merlot 25%, Cabernet Franc 25%.

### Vineyards of provenance

3 Cabernet Sauvignon vineyards planted an average of 33 years ago located in the municipality of Erbusco.

2 Merlot vineyards planted an average of 30 years ago located in the municipality of Cazzago San Martino.

1 Cabernet Franc vineyard planted an average of 34 years ago located in the municipality of Passirano.

### Harvest

2020. The winter was characterized by cool, above-average temperatures and scanty rainfall. Budbreak began early, between March 20th and 25th, in sunny weather, and proceeded regularly. Due to the persistently mild climate, flowering, too, occurred approximately one week earlier than usual, with the weather pattern continuing until the end of flowering and the fruit set. Heavy rains marked the end of spring, with several storms causing an abrupt drop in temperatures and twice as much rainfall as the average for the period. As summer set in, the sunny weather was back again, albeit with average temperatures never exceeding 30°C until July 20th. At last, the typical summer weather began with the last ten days of July, with temperatures reaching 33/34°C, and frequent showers regularly driving the temperatures down. The harvesting operations began on September 3rd and ended on September 22nd with Cabernet Sauvignon. Average yield per hectare: 4,900 kilograms of grapes, equivalent to 2,850 liters of wine (grape-to-wine: 58%).

### Vinification

Our Maurizio Zanella is obtained through the separate pressing of Cabernet Sauvignon, Merlot and Cabernet Franc from Ca' del Bosco's best vineyards. The grapes are hand-picked and placed in small crates, where they are graded and chilled. The bunches are individually assessed by expert eyes and hands before they benefit from the exclusive "berry spa", i.e. a special washing and hydro-massage treatment using three soaking tanks and a drying system. Shortly afterwards, each bunch is transported over the maceration vat to be destemmed; the berries fall into the vat by gravity. This avoids the use of traditional pumps, which cause the skins to break and impart unwanted herbaceous flavors. Alcoholic fermentation and skin contact took place in the following 21 days, with careful management of temperature and punching down. Pumping over takes place daily, using twin elevator tanks to which the wine, drawn from the bottom of the vat, is transferred by gravity. The wine is then raised by the so-called "flying tanks", and is vigorously poured back into the vat, so as to punch the blanket (or "cap") down. There's no more natural or effective way of gently extracting color and tannins. After devatting, while still warm, the wine is placed in small casks – 70% new oak, carefully selected and seasoned for a minimum of 3 years. Only after malolactic fermentation, by mid-winter, are the different batches racked and blended. The Maurizio Zanella then continues to age in oak for approx. 12 months. Later on, the batches are assembled and the wine is gravity bottled, in a natural way. The innovative filling systems mean that the wine does not suffer from oxidative shock or bottle shock, and does not require the addition of sulfites. Its integrity and wholesomeness are thus guaranteed. Finally, each bottle is marked with a unique ID to ensure full traceability.

### Bottling

March 2022.

### Bottle ageing

1 year and 10 months.

### Data at bottling

Alcohol 13.50% Vol.; pH 3.36; Total Acidity 5.37 grams/litre; Volatile Acidity 0.32 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 40 milligrams/litre  
(maximum legal limit: 150 milligrams/litre).

