



Ca'delBosco



Pinéro 2020

Designation

Sebino Rosso Pinot Nero I.G.T.

Grape varieties

Pinot Nero 100%.

Vineyards of provenance

6 Pinot Nero vineyards planted an average of 35 years ago located in the municipalities of Erbusco and Corte Franca.

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 pinot nero harvest operations began on August 20th.

Average yield per hectare: 6,200 kilograms of grapes, equivalent to 3,600 liters of wine (grape-to-wine: 58%).

Vinification

Pinero is obtained through careful grape selection and skilled vinification, entirely in line with the Ca' del Bosco method. The grapes are hand-picked in the 6 "choice" vineyards, and immediately 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 "grape bath", 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. The alcoholic fermentation and skin contact took place in the following 17 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 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 – 50% new oak, carefully selected and seasoned for a minimum of 3 years. For this vintage, aging lasted 11 months in total. A few months later, the wine was gravity-bottled, with a natural process. 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

10th August 2021.

Bottle ageing

For an average of 2 years and 6 months.

Data at bottling

Alcohol 13% Vol.; pH 3.52; Total Acidity 4.30 grams/litre;
Volatile Acidity 0.35 grams/litre.

Sulphites

Total Sulphur Dioxide less than 35 milligrams/litre
(maximum legal limit: 150 milligrams/litre).