



Ca'delBosco



Selva della Tesa 2019

Designation

Sebino Chardonnay I.G.T.

Grape varieties

Chardonnay 100%.

Vineyards of provenance

8 Chardonnay vineyards planted an average of 35 years ago located in the municipalities of Erbusco, Passirano and Provaglio d'Iseo.

Harvest

2019. The winter was marked by mild temperatures and scant rainfall. This caused spring to set in earlier than usual. However, from the second week of April on, everything changed dramatically, with rains continuing until mid-May and below-average temperatures. The weather conditions inhibited flowering and caused underdeveloped cluster wings and flower shedding, leading to smaller, looser bunches of below-average weight. After May 15, the weather improved significantly, which created more favorable conditions for fruit set. Aboveaverage temperatures were the rule throughout the month of June, the driest in the past two decades. The dry climate persisted until mid-July, with the vines starting to show signs of water stress. Early in August, the long-awaited rains finally came, saving the crop. From August 20, with the start of the harvest operations, the temperatures returned to normal, and sunny weather accompanied the grape harvest until the end of August.

The harvest began on August 27, with an average yield per hectare of 6,000 kilograms of grapes, equal to 3,420 liters of wine (grapes to wine: 57%).

Vinification

Selva della Tesa embodies the territory's vocation for coaxing out the nuances of the variety, and the winemaker's skill in transforming them into a great wine. It is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. Grapes from five superior vineyards are picked, using small cases, and then graded and chilled. Each bunch is selected by experienced cellar staff before visiting our "berry spa", an exclusive air-bubble bunch-washing system that incorporates three soaking vats and a drying tunnel. After pressing in the absence of oxygen, only the best must from the first fraction is transferred for alcoholic fermentation in small oak casks, made from selected wood seasoned for three years. The wine remains on its own lees for 9 more months, during which time malolactic fermentation is completed. "bâtonnage", or lees stirring, is carried out every week to bring the wine to a peak of harmony on the nose and complexity on the palate. Later, the various parcels are blended and the wine is bottled naturally by gravity flow. Innovative bottling systems ensure that the wine is not subjected to oxidative stress or disturbance, and that no further sulphites are added. Integrity and healthfulness are guaranteed. Finally, every bottle is given an individual marking to ensure its traceability.

Bottling

1st July 2020.

Bottle ageing

3 years and 6 months.

Data at bottling

Alcohol 13,40% Vol.; pH 3.10; Total Acidity 5.57 grams/litre; Volatile Acidity 0.30 grams/litre.

Sulphites

Total Sulphur Dioxide less than 55 milligrams/litre (maximum legal limit: 200 milligrams/litre).