



Ca'delBosco

Corte del Lupo Bianco 2023

Designation

Curtefranca Bianco D.O.C.

Grape varieties

Chardonnay 85%, Pinot Blanc 15%.

Vineyards of provenance

10 Chardonnay vineyards planted an average of 36 years ago located in the municipality of Erbusco and Cazzago San Martino.

2 Pinot Blanc vineyards planted an average of 31 years ago located in the municipality of Passirano.

Harvest

2023. A year marked by the extreme climatic conditions of the two vegetative seasons. Cold spring, with a risk of frost at bud break and a lot of rain. Cool summer until the 10th of August and then hot weather for twenty days. This torrid final in the middle of the grape harvest, however, freed up the season: the excellent fruit load of the vines, increased by the cool summer months, needed warmth to concentrate and capture the true essence of the vintage. The pinot noir and chardonnay grapes harvested in the first two weeks had fantastic analytical parameters, typical of the 1980s, for acid freshness and excellent concentration of sugar. In the last week with the strong heat, the grapes concentrated with dominant ripe fruit notes. The blending of these different basic wine profiles has best revealed the character and potential of this excellent vintage. Harvesting took place during the second ten days of August 2023 with an average yield per hectare of 8,500 kilograms of grapes, equivalent to 3,700 litres of wine (grape-to-wine: 43%).

Vinification

"Corte del Lupo Bianco" is made from grapes harvested in 12 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 1/4 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 2024.

Bottle ageing

Average of 6 months.

Data at bottling

Alcohol 13.00% Vol.; pH 3.08; Total Acidity 6.09 grams/litre;

Volatile Acidity 0.24 grams/litre.

Sulphites

Total Sulphur Dioxide less than 67 milligrams/litre
(maximum legal limit: 200 milligrams/litre).

