



Ca' del Bosco

Cuvée Prestige R.S. Edizione 38

An extraordinary experience to discover the best interpretations. A journey back in time to enjoy wines that have remained in contact with their lees for a minimum of 10 years. For these wines, Franciacorta Cuvée Prestige Edizione will bear the title of "R.S.", i.e. "Recentemente Sboccato" (recently disgorged).

Designation

Franciacorta.

Grape varieties

Chardonnay 79%, Pinot Blanc 5%, Pinot Noir 16%.

Vineyards of provenance

119 plots planted with Chardonnay, average age of 20 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

3 plots planted with Pinot Blanc, average age of 27 years, in the Municipality of Passirano.

19 plots planted with Pinot Noir, average age of 20 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano.

Blend

70% vintage wines 2013

15% reserve wines 2012

8% reserve wines 2011

7% reserve wines 2010

2013. Winter with frequent snowfall, but rather mild. Rainy and very cold spring. Early stages of the vine cycle marked by these weather obstacles: late sprouting and reduced gem fertility. Flowering took place at the beginning of June, always accompanied by unfavourable weather conditions. From mid-April until the second ten days of June, it rained every two days, but with the arrival of summer, the weather changed radically and went to the extremes of recent years, with highs of almost 40 degrees. At regular intervals, thunderstorms arrived to quench the thirst of the vines. When the grapes were ready for harvesting, after mid-August, a heavy rainstorm heavily marked the vintage. After many years, we saw grey mould again, which made it necessary to sort the grapes both in the vineyard and in the cellar. Never before has our grape sorting and washing equipment been as crucial as it has been this year in changing the face of this vintage, which appears to be difficult, but which we have made excellent.

The harvest took place during the last ten days of August with an average yield per hectare of 8.100 kilograms of grapes, equivalent to 5.110 litres of wine (wine yield: 63%).

Vinification

The base wines that go into Cuvée Prestige are the fruit of accurate cluster selection and expert vinification, carried out in line with the Ca' del Bosco Method. The grapes are hand-picked and placed in small crates, graded and chilled. Every bunch is selected by trained eyes and hands, just before they go through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying in a special tunnel. After pressing in an oxygen-free press, all the musts of the base wines ferment in temperature-controlled stainless steel tanks, where they remain until the following month of March. The wines take a further 7 months to settle, mature and bring out the very best characteristics of their vineyards of origin. The wines are then carefully assembled in the "magical ritual" that creates the cuvée. A minimum of 10 years on the lees are necessary for these wines to be labeled "R.S.", or "Recentemente Sboccato" (Recently Disgorged). This extensive aging brings out the wine's full elegance and refinement, typical of wines that rest a long time on spent yeasts, combined with the freshness of a freshly disgorged Franciacorta. Disgorgement is carried out in an oxygen-free environment, using a proprietary process designed and patented by Ca' del Bosco. This procedure prevents oxidative shocks and makes it unnecessary to add sulfites, making our Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked with a unique identifier to ensure its traceability.

Tirage

April to June 2014.

Maturation sur lies

10 years and 4 months.

Dosage at disgorgement

No added sugar

Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.17; Total Acidity 5.60 grams/litre; Volatile Acidity 0.31 grams/litre

Sulphites

Total sulfur dioxide 50 milligrams/liter (max. legal limit: 185 mg/l) – concentration indicated on the back label.

