



Ca'delBosco

Cuvée Prestige R.S. Edizione 39

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 82%, Pinot Blanc 7%, Pinot Noir 11%.

Vineyards of provenance

125 plots planted with Chardonnay, average age of 21 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

3 plots planted with Pinot Blanc, average age of 28 years, in the Municipality of Passirano.

21 plots planted with Pinot Noir, average age of 21 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano.

Blend

75% vintage wines 2014

19% reserve wines 2013

6% reserve wines 2012

2014. An unwinterlike winter, closer to an extremely long autumn, brought the early stages of the growth cycle forward approximately ten days. Budbreak proceeded regularly. The weather conditions throughout May and until mid-June were favorable, with just a few showers and temperatures above average, causing strong phenological progress. Then everything changed: from the last ten days of June on, the high pressure conditions came to a halt, while the weather was dominated by continuing waves of Atlantic instability. Between July and August, more than 400 mm of rain fell, with temperatures constantly cooler than normal; the vines' growth gradually slowed down and the canopies showed signs of bad weather fatigue at harvest. The harvesting operations began on August 14th with Pinot Nero, followed by Chardonnay. Yet, a Franciacorta-perfect vintage, especially thanks to Chardonnay, whose rusticity allowed us to make intact and taut Franciacortas of surprising elegance. Average yield per hectare: 8,500 kilograms of grapes, equivalent to 5,360 liters of wine (grape-to-wine: 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 2015.

Maturation sur lies

10 years and 4 months.

Dosage at disgorgement

0.8 g/l - "Extra Brut".

Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.16; Total Acidity 5.30 grams/litre; Volatile Acidity 0.30 grams/litre

Sulphites

Total sulfur dioxide 56 milligrams/liter (max. legal limit: 185 mg/l) – concentration indicated on the back label.

