



Ca' del Bosco

Annamaria Clementi 2016

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 83%, Pinot Blanc 2%, Pinot Noir 15%.

Vineyards of provenance

19 Chardonnay vineyards planted an average of 29 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

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

10 Pinot Noir vineyards planted an average of 32 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest

2016 was characterized by a sunny initial part of the winter with below average rainfall. Cold came in January and February. An early spring with above-average temperatures has encouraged the vegetative awakening, but with the arrival of rains in May there was a clear slowdown in the phenology of the vine, especially during flowering. The prolonged cold period caused leaks and the formation of scattered clusters. As it has become customary, from the last decade of June to the whole month of July temperatures rose sharply and rain was practically not seen: 22 mm in 50 days. At the end of the first week of August came the much-desired storms that changed the face of the season. The vines have recovered and brought the few bunches to a perfect maturation. The harvest began on August 18th and throughout the harvest period we enjoyed a favorable climate that makes us consider this vintage an important one for Franciacorta. Yield per hectare of 7.600 kilograms of grapes, equivalent to a wine yield of 2.850 litres (yield 38%).

Vinification

Annamaria Clementi is the product of an unremitting quest for excellence in the vineyards as well as in the cellar. 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. The base wines are obtained exclusively from free-run juice. Alcoholic fermentation takes place only in small oak casks, made of selected wood seasoned for a minimum of 3 years. There, the wine remains on its own lees for six more months, during which malolactic fermentation takes place. No compromises, no concessions are acceptable: only wine from the best barrels of the 31 base wines is drawn off to go into Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than 8 years to shape the wine's unique sensory profile. An absolute Franciacorta. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress and the need for additional sulfites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked individually to ensure its traceability.

Tirage

April 27th 2017.

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 13.0% Vol.; pH 3.07; Total Acidity 6.45 grams/litre;

Volatile Acidity 0.34 grams/litre.

Sulphites

Total Sulphur Dioxide less than 58 mg/L

(maximum legal limit: 185 mg/L).

