



Ca' del Bosco

Annamaria Clementi Rosé 2016

Designation

Franciacorta Rosé Riserva.

Grape varieties

Pinot Noir 100%.

Vineyards of provenance

3 Pinot Noir vineyards planted an average of 35 years ago located in the municipality of Erbusco.

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 22nd 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 7.300 kilograms of grapes, equivalent to a wine yield of 3.300 litres (yield 45%).

Vinification

Annamaria Clementi Rosé is the ultimate expression of pure Pinot Noir vinified in pink, in the Ca' del Bosco style. In accordance with our winemaking method, the grapes are harvested by hand in small crates, promptly codified and cooled in cold rooms. Each bunch is selected by expert eyes and hands, and then benefits from our exclusive "grape spa". A special system of washing and hydromassage of the grapes, using three soaking tubs and a system for complete drying. For the destemming process, the grapes are transferred over the tank and then fall into it by gravity. This eliminates the traditional pumping systems, which cause the skins to break and develop undesirable herbaceous notes. This is followed by a brief maceration of the grapes at a temperature of 14°C in order to obtain that particular intense pink colour and that aromatic profile of extreme finesse and harmony that will characterise Annamaria Clementi Rosé in the bottle. All the vinification phases of the different base wines take place in small oak barrels made from selected woods and matured for at least 3 years and stored in deep, cool underground cellars. Alcoholic fermentation, malolactic fermentation and barrel ageing last a total of 8 months. Annamaria Clementi Rosé is born from the art of blending base wines from the 3 historic vineyards by selecting only the wine from the best barrels. It is drawn off by gravity and a pair of flying tanks transfers it from the barrels to the blending tank. It takes at least a further 8 years of ageing on the lees to achieve the olfactory harmony and excellent taste balance that make Annamaria Clementi Rosé a supreme Franciacorta. Dégorgement takes place in the absence of oxygen, using a unique system invented and licensed by Ca' del Bosco. This avoids oxidative shocks and further additions of sulphites and makes our Franciacorta wines purer, more pleasant and longer-lived. Lastly, each packaged bottle is uniquely marked to ensure traceability.

Tirage

May 2nd, 2017.

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

Equivalent to 1,0 g/L - Extra Brut.

Analytical data at disgorgement

Alcohol 13.0% Vol.; pH 3.08; Total Acidity 6.3 grams/litre;
Volatile Acidity 0.30 grams/liter.

Sulphites

Total Sulphur Dioxide less than 48 mg/L
(maximum legal limit: 185 mg/L).

