



Ca' del Bosco

Vintage Collection Extra Brut 2020

Designation

Franciacorta Millesimato.

Grape varieties

Chardonnay 68%, Pinot Blanc 3%, Pinot Noir 29%.

Vineyards of provenance

23 Chardonnay vineyards planted an average of 25 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

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

18 Pinot Noir vineyards planted an average of 23 years ago located in the municipalities of Erbusco and Passirano.

Harvest

2020. The winter was characterized by cool, above-average temperatures and scanty rainfall. Budbreak began early, between March 20th and 25th, in sunny weather, and proceeded regularly. Due to the persistently mild climate, flowering, too, occurred approximately one week earlier than usual, with the weather pattern continuing until the end of flowering and the fruit set. Heavy rains marked the end of spring, with several storms causing an abrupt drop in temperatures and twice as much rainfall as the average for the period. As summer set in, the sunny weather was back again, albeit with average temperatures never exceeding 30°C until July 20th. At last, the typical summer weather began with the last ten days of July, with temperatures reaching 33/34°C, and frequent showers regularly driving the temperatures down. The harvest operations began on August 14th and unfolded under hot climate conditions throughout the first two weeks. Towards the end of the month, however, a wave of rainstorms began, affecting the end of the operations. Nevertheless, the grapes reached good maturity and were almost invariably very healthy. The picking of the grapes earmarked for Franciacorta wines ended on September 3rd. Average yield per hectare: 8,000 kilograms of grapes, equivalent to 3,450 liters of wine (grape-to-wine: 43%).

A great vintage for white wines, characterized by extreme elegance and finesse, with an aromatic profile more centered around floral nuances and citrus fruit than yellow or exotic fruit. All Franciacortas that will reveal their originality over time.

Vinification

Franciacorta Vintage Collection is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. After crushing in the absence of oxygen, all the musts for base wines ferment in small oak casks. Barrel maturation lasts for just 5 months to coax out maximum aromatic complexity and expressive power without jeopardising elegance. A pair of flying tanks enables the wines to be gravity-racked from the small oak casks into maturation tanks. 7 months after the harvest, it is time to create the cuvée. Vintage Collection Extra Brut 2020 is a masterly blend of 43 Chardonnay, Pinot Blanc and Pinot Noir base wines that imbue the final product with its uniquely rich, complex sensory profile. The higher proportion of Pinot Noir brings structure and nobility of character, which are further enhanced by leisurely ageing in bottle. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

May 2021.

Maturation sur lies

For an average of 48 months.

Dosage at disgorgement

Equivalent to 1.5 grams of sugar per litre - "Extra Brut".

Analytical data at disgorgement

Alcohol: 12.5% Vol.; pH 3.00; Total Acidity 7.60 grams/litre;

Volatile Acidity 0.34 grams/litre.

Sulphites

Total Sulphur Dioxide less than 49 milligrams/litre

(maximum legal limit: 185 milligrams/litre) concentration indicated on the back label.

