



Ca'delBosco



Selva della Tesa 2020

Designation

Sebino Chardonnay I.G.T.

Grape varieties

Chardonnay 100%.

Vineyards of provenance

7 Chardonnay vineyards planted an average of 36 years ago located in the municipalities of Erbusco, Corte Franca and Provaglio d'Iseo.

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 Chardonnay grapes ended on September 3rd.

Average yield per hectare of 6,400 kilograms of grapes, equal to 3,648 liters of wine (grapes to wine: 57%). This is a perfect vintage for white wines characterized by extreme elegance and finesse in the flavour profile (more floral and citrus than yellow and exotic fruit). These wines will develop their originality over time.

Vinification

Selva della Tesa embodies the territory's vocation for coaxing out the nuances of the variety, and the winemaker's skill in transforming them into a great wine. It is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. Grapes from seven superior vineyards are picked, using small cases, and then graded and chilled. Each bunch is selected by experienced cellar staff before visiting our "berry spa", an exclusive air-bubble bunch-washing system that incorporates three soaking vats and a drying tunnel. After pressing in the absence of oxygen, only the best must from the first fraction is transferred for alcoholic fermentation in small oak casks, made from selected wood seasoned for three years. The wine remains on its own lees for 9 more months, during which time malolactic fermentation is completed. "bâtonnage", or lees stirring, is carried out every week to bring the wine to a peak of harmony on the nose and complexity on the palate. Later, the various parcels are blended and the wine is bottled naturally by gravity flow. Innovative bottling systems ensure that the wine is not subjected to oxidative stress or disturbance, and that no further sulphites are added. Integrity and healthfulness are guaranteed. Finally, every bottle is given an individual marking to ensure its traceability.

Bottling

1st July 2021.

Bottle ageing

3 years and 4 months.

Data at bottling

Alcohol 13,00% Vol.; pH 3.14; Total Acidity 6.04 grams/litre;
Volatile Acidity 0.47 grams/litre.

Sulphites

Total Sulphur Dioxide less than 52 milligrams/litre
(maximum legal limit: 200 milligrams/litre).