



Ca'delBosco

Cuvée Prestige Rosé Edizione 47

Designation

Franciacorta Rosé.

Grape varieties

Pinot Noir 80%, Chardonnay 20%.

Vineyards of provenance

12 Pinot Noir vineyards planted an average of 34 years ago located in the municipalities of Erbusco, Adro, Iseo and Passirano.

7 Chardonnay vineyards planted an average of 29 years ago located in the municipalities of Erbusco, Cazzago San Martino and Passirano.

Blend

Pinot Noir: exclusively from wines made in harvest year 2022.

Chardonnay: in equal proportions from 2021 reserve wines and 2022 base wines.

2022. The 2022 winter was not particularly frigid, and as has been the rule in the past few years, there was also little rain. At the end of March, about a week later than the previous year, the first buds appeared on the Chardonnay and Pinot vines. After that, flowering was quite rapid, occurring mostly in the second half of May. This first part of the growing season, without rain and with high temperatures, favored the development of healthy grapes; around June 20th, however, the looser soils were already starting to become parched. During the three months crucial to the vines' vegetative growth, precipitation for the period was less than a quarter of the average rainfall recorded over the past decade. The first real rain came on the evening of July 28th, a relief but not enough to slake the thirst of our vineyards. In some areas we were thus forced to irrigate in order to safeguard the quality of the year's production. The grape harvest began on Saturday, August 6th. Two downpours towards the end of the harvest, one on the evening of August 15th and the other a few days later, on August 18th, put an end to both the heat and the drought, and postponed the end of the harvest until Saturday 21st. The wine harvest lasted 14 days, with an average yield per hectare of 7,800 kilos of grapes, equal to 4,602 liters of wine (grape-to-wine: 59%).

Franciacortas quite well-structured, with a pleasantly fresh acidity, featuring fruity notes over an excellent citrusy base.

Vinification

Cuvée Prestige Rosé is obtained from the separate fermentation of Pinot Noir and Chardonnay grapes. 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. The Pinot Noir grapes are transported over the vat where the berries are separated from the stems and fall in by force of gravity. Maceration with brief skin contact lasts 24-36 hours, just enough to obtain the special delicate pink hue that makes Franciacorta Rosé such a distinctive wine in the bottle. Later, the must is separated from the skins to be fermented in small oak casks and steel tanks at controlled temperatures. The Chardonnay grapes are vinified in the traditional manner, with whole-bunch pressing. The best fractions of the must ferment separately in vats. After 7 months of maturation, the magic ritual of blending the cuvée from the Pinot Noir and Chardonnay wines is carried out. The cuvée is then bottled and aged for an average of 30 months on the lees in underground cellars at a constant temperature of 12°C. 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

March 2023.

Maturation sur lies

For an average of 30 months.

Dosage at disgorgement

Equivalent to 0.5 grams of sugar per litre - "Extra Brut".

Analytical data at disgorgement

Alcohol 12.5 % Vol.; pH 3.02; Total Acidity 6.63 grams/litre;

Volatile Acidity 0.26 grams/litre.

Sulphites

Total Sulphur Dioxide less than 50 milligrams/litre
(maximum legal limit: 185 milligrams/litre).

