



Ca'delBosco

Pinéro 2022

Designation

Sebino Rosso Pinot Nero I.G.T.

Grape varieties

Pinot Nero 100%.

Vineyards of provenance

6 Pinot Nero vineyards planted an average of 36 years ago located in the municipalities of Erbusco and Corte Franca.

Harvest:

2022. The 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 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. Two downpours towards the end of the harvest, one on the evening of August 15th and the other a few days later, The wine harvest began on August 30th and ended on September 23rd, with an average yield per hectare of 5,500 kilos of grapes, equal to 3,190 liters of wine (grape-to-wine: 58%).

Vinification

Pinero is obtained through careful grape selection and skilled vinification, entirely in line with the Ca' del Bosco method. The grapes are hand-picked in the 6 "choice" vineyards, and immediately placed in small crates, where they are graded and chilled. The bunches are individually assessed by expert eyes and hands before they benefit from the exclusive "grape bath", i.e. a special washing and hydro-massage treatment using three soaking tanks and a drying system. Shortly afterwards, each bunch is transported over the maceration vat to be destemmed; the berries fall into the vat by gravity. This avoids the use of traditional pumps, which cause the skins to break and impart unwanted herbaceous flavors. The alcoholic fermentation and skin contact took place in the following 18 days, with careful management of temperature and punching down. Pumping over takes place daily, using twin elevator tanks to which the wine, drawn from the bottom of the vat, is transferred by gravity. The wine is then raised by the so-called "flying tanks", and is vigorously poured back into the vat, so as to punch blanket (or "cap") down. There's no more natural or effective way of gently extracting color and tannins. After devatting, while still warm, the wine is placed in small casks – 50% new oak, carefully selected and seasoned for a minimum of 3 years. For this vintage, aging lasted 11 months in total. A few months later, the wine was gravity-bottled, with a natural process. The innovative filling systems mean that the wine does not suffer from oxidative shock or bottle shock, and does not require the addition of sulfites. Its integrity and wholesomeness are thus guaranteed. Finally, each bottle is marked with a unique ID to ensure full traceability.

Bottling

4th July 2023.

Bottle ageing

2 years and 8 months.

Data at bottling

Alcohol 13.00% Vol.; pH 3.52; Total Acidity 4.70 grams/litre;
Volatile Acidity 0.36 grams/litre.

Sulphites

Total Sulphur Dioxide less than 54 milligrams/litre
(maximum legal limit: 150 milligrams/litre).

