



Ca'del Bosco



Corte del Lupo Bianco 2024

Designation

Curtefranca Bianco D.O.C.

Grape varieties

Chardonnay 80%, Pinot Blanc 20%.

Vineyards of provenance

11 Chardonnay vineyards planted an average of 36 years ago located in the municipality of Erbusco and Cazzago San Martino.

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

Harvest

2024. The winter of 2024 was rainy and rather mild, and the beginning of spring, warmer than ever before, brought forward the budding of the vines. From April 19th, weather conditions changed abruptly: temperatures dropped below zero and from there on the weather remained cool until late summer, with a record rainfall of the first half of the year. In the second decade of July, temperatures rose to a very hot and dry climate at the end of the month, with maximum temperatures above 32°C. The harvest, which began on August 16th, took place in good weather until the violent thunderstorm of August 26th. Yields were below average due to weight loss of the bunches from water stress.

In summary, a small harvest in quantity but qualified by the very healthy grapes and the excellent balance of sugars/acids that in some cases have reached excellence.

Average yield per hectare

7,450 kilograms of grapes, equivalent to 4,700 litres of wine (grape-to-wine: 63%).

Vinification

“Corte del Lupo Bianco” is made from grapes harvested in 13 vineyards, whose exposure, clones and ages ensure the expression of fullness and integrity typical of a white wine in the Ca' del Bosco style. The perfect marriage: the fragrance of Chardonnay grapes and the elegance of Pinot Bianco. In line with the Ca' del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive “berry spa,” a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. Only the free-run juice is used for this wine, about ¼ of which is aged in small oak barrels, used the year before for Chardonnay. The remaining must is fermented in steel vats. After 8 months of aging on their lees, without malolactic fermentation, the two fractions are assembled. The wine is then gravity-bottled, in a most natural manner. Thanks to our innovative long-nozzle filling tubes, the wine will rise from the bottom without lamination or shaking, and will not suffer from oxidative stress. No sulfites are added at this stage, to guarantee integrity and wholesomeness. Finally, each bottle is marked with a unique code, to ensure traceability.

Bottling

May 2025.

Bottle ageing

Average of 6 months.

Data at bottling

Alcohol 13.00% Vol.; pH 3.04; Total Acidity 6.50 grams/litre;

Volatile Acidity 0.18 grams/litre.

Sulphites

Total Sulphur Dioxide less than 61 milligrams/litre (maximum legal limit: 200 milligrams/litre).

Place of production

Product of Italy.