



# Ca'del Bosco

## Cuvée Prestige Edizione 48

### Designation

Franciacorta.

### Grape varieties

Chardonnay 80.5%, Pinot Blanc 1.5%, Pinot Noir 18%.

### Vineyards of provenance

185 plots planted with Chardonnay, average age: 25 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

8 plots planted with Pinot Bianco, average age: 32 years, in the Municipality of Passirano.

52 plots planted with Pinot Nero, average age: 21 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano.

### Blend

88% vintage wines 2023

10% reserve wines 2022

2% reserve wines 2021

2023. A year marked by the extreme climatic conditions of the two vegetative seasons. Cold spring, with a risk of frost at bud break and a lot of rain. Cool summer until the 10th of August and then hot weather for twenty days. This torrid final in the middle of the grape harvest, however, freed up the season: the excellent fruit load of the vines, increased by the cool summer months, needed warmth to concentrate and capture the true essence of the vintage. The pinot noir and chardonnay grapes harvested in the first two weeks had fantastic analytical parameters, typical of the 1980s, for acid freshness and excellent concentration of sugar. In the last week with the strong heat, the grapes concentrated with dominant ripe fruit notes. The blending of these different basic wine profiles has best revealed the character and potential of this excellent vintage. Harvesting took place during the second ten days of August 2023 with an average yield per hectare of 11,000 kilograms of grapes, equivalent to 6,950 litres of wine (grape-to-wine: 63%).

### Vinification

The base wines that go into Cuvée Prestige are the fruit of accurate cluster selection and expert vinification, carried out in line with the Ca' del Bosco Method. The grapes are hand-picked and placed in small crates, graded and chilled. Every bunch is selected by trained eyes and hands, just before they go through our exclusive "berry spa", a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying in a special tunnel. After pressing in an oxygen-free press, all the musts of the base wines ferment in temperature-controlled stainless steel tanks, where they remain until the following month of March. The wines take seven months to settle, mature and express the very best characteristics of their vineyards of origin. The wines are then carefully assembled in the "magical ritual" that creates the cuvée. Only after aging on the lees for at least 2 years will this Franciacorta express all its richness and identity. Disgorgement is carried out in an oxygen-free environment, using a proprietary process designed and patented by Ca' del Bosco. This procedure prevents oxidative shocks and makes it unnecessary to add sulfites, making our Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked with a unique identifier to ensure its traceability.

### Tirage

April to June of the year following the harvest.

### Average maturation sur lies

Average at marketing year: 25 months.

### Dosage at disgorgement

Added sugar: 1.5 grams/liter - "Extra Brut".

### Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.05; Total Acidity 6.90 grams/litre;

Volatile Acidity 0.23 grams/litre.

### Sulphites

Total max. sulfur dioxide 49 milligrams/litre

(max. legal limit: 185 mg/l) – concentration indicated on the back label.

