



Ca'del Bosco

Corte del Lupo Rosso 2023

Designation

Curtefranca Rosso D.O.C.

Grape varieties

Merlot 41%, Cabernet Sauvignon 25%, Cabernet Franc 17%, Carménère 17%.

Vineyards of provenance

5 Merlot vineyards planted an average of 31 years ago located in the municipalities of Cazzago San Martino and Passirano.

4 Cabernet Sauvignon vineyards, 1 Cabernet Franc vineyards and one Carménère vineyard planted an average of 32 years ago located in the municipality of Passirano.

Harvest

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. Towards the end of August, as the harvest of the white grapes was coming to an end, the long-awaited rain finally arrived, quenching the thirst of the black-berried vines at the peak of their ripening. All the grapes were harvested under optimal conditions thanks to the September weather, which was practically summer-like. Some parcels were thinned to reduce the crop load, and the harvest took place between September 11 and 14 for Merlot, and on October 3 and 4 for Cabernet and Carménère. The black grapes were harvested in a healthy state, showing excellent concentration in both sugar and colour. Grape yields in the vineyards were notably low, amounting to 5,600 kilograms of grapes per hectare, equivalent to 3,590 liters of wine (grape-to-wine: 64%).

Vinification

With this wine, Ca' del Bosco's intent was to rediscover and re-establish a traditional red grape blend of the area, with a preference once again for Merlot, Cabernet Franc and Carménère over Cabernet Sauvignon. A journey into the past to exalt the personality and fruitiness of Merlot, the elegance of Cabernet Franc and the roundness of Carménère. Cabernet Sauvignon is there to provide the much-needed backbone and thus impart balance and longevity. Two years are necessary for this wine to strike the right match between harmony on the nose and balance on the palate. This wine is the product of accurate grape sorting and expert winemaking, in full compliance with the Ca' del Bosco Method. The grapes are hand-picked in 11 different vineyards, where they are 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. Then the clusters are transported over the maceration vat, where they are destemmed, allowing the berries to naturally fall into vat. This eliminates the need for traditional pumping systems, which cause the skins to break and develop unwanted herbaceous hints. In the 2023 vintage, skin contact lasted 21 days for Merlot, Carménère and Cabernet Franc and 22 days for Cabernet Sauvignon. Alcoholic fermentation and maceration were controlled by accurately managing temperature and punching down the grape cap several times. The mass was mixed daily, using a pair of elevator tanks, with the wine on the bottom of the vat drawn off by gravity. The tanks, known as flying tanks, take the wine up to the top of the vat and pour it back in forcefully to submerge the "cap". Nothing more natural and effective to gently extract color and tannins. The wine is finally drawn off and, while still warm, it is placed in small oak barrels. Only after malolactic fermentation – in mid-winter – is the wine racked and assembled into different product lots. The "Corte del Lupo Rosso" is thus created, and will continue ageing in oak and stainless steel for approximately 23 months, followed by gravity bottling, which is done 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

August 2025.

Bottle ageing

Minimum 4 months.

Data at bottling

Alcohol 13.00% Vol.; pH 3.39; Total Acidity 5.30 grams/litre; Volatile Acidity 0.41 grams/liter.

Sulphites

Total Sulphur Dioxide less than 66 mg/l (maximum legal limit: 150 mg/l).

