



Ca'delBosco

Corte del Lupo Bianco 2025

Designation

Curtefranca Bianco D.O.C.

Grape varieties

Chardonnay 80%, Pinot Blanc 20%.

Vineyards of provenance

13 Chardonnay vineyards planted an average of 36 years ago located in the municipality of Erbusco, Cazzago San Martino and Provaglio d'Iseo.

3 Pinot Blanc vineyards planted an average of 32 years ago located in the municipality of Passirano.

Harvest

2025. The growing season leaves a profound mark on every wine vintage, and the character of the 2025 harvest was undoubtedly shaped by the summer weather patterns. Between June 20th and July 4th, the vines benefited from above-average temperatures, peaking above 35°C. This was followed by a climate event rather rare for July: three consecutive weeks of almost spring-like weather, with abundant rainfall (210 mm) and unusually cool temperatures for the period, which averted any risk of drought. Sun and heat returned from the first week of August until the second decade of the month, with maximum temperatures exceeding 30°C and peaking at 35°C. The harvest of the grapes for Franciacorta began on Wednesday, August 13th, and ended on Thursday, August 28th. Two weeks to harvest all our grapes, with yields nearly reaching 100 quintals/hectare. The excellent grapes harvested during the first week provided us with musts showing an optimal balance between sugars and acidity, characterized by a significant, crisp acidity that recalled the style of the 1980s. The harvest of the grapes destined for Corte del Lupo Bianco was brought forward by a few days to avoid the dilution that would have been caused by the rain that subsequently fell on August 20th-21st (101 mm). The final result is a white wine that has maintained an excellent concentration in terms of both aroma and flavour.

Average yield per hectare

9,856 kilograms of grapes, equivalent to 6,400 litres of wine (grape-to-wine: 65%).

Vinification

"Corte del Lupo Bianco" is made from grapes harvested in 16 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 2026.

Bottle ageing

Average of 6 months.

Data at bottling

Alcohol 13.00% Vol.; pH 3.08; Total Acidity 6.75 grams/litre;
Volatile Acidity 0.30 grams/litre.

Sulphites

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

Place of production

Product of Italy.

