



Ca'del Bosco

Cuvée Prestige Rosé Edizione 48

Designation

Franciacorta Rosé.

Grape varieties

Pinot Noir 64%, Chardonnay 36%.

Vineyards of provenance

12 Pinot Noir vineyards planted an average of 34 years ago located in the municipalities of Erbusco, Adro, Iseo and Passirano.

7 Chardonnay vineyards planted an average of 29 years ago located in the municipalities of Erbusco, Cazzago San Martino and Passirano.

Blend

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. Pinot Noir grapes for the Cuvée Prestige Rosé were harvested in the second ten days of August 2023. Yield per hectare of 11.000 kilograms of grapes, equivalent to a wine yield of 6.490 litres (yield 59%)

Vinification

Cuvée Prestige Rosé is obtained from the separate fermentation of Pinot Noir and Chardonnay grapes. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. The Pinot Noir grapes are transported over the vat where the berries are separated from the stems and fall in by force of gravity. Maceration with brief skin contact lasts 24-36 hours, just enough to obtain the special delicate pink hue that makes Franciacorta Rosé such a distinctive wine in the bottle. Later, the must is separated from the skins to be fermented in small oak casks and steel tanks at controlled temperatures. The Chardonnay grapes are vinified in the traditional manner, with whole-bunch pressing. The best fractions of the must ferment separately in vats. After 7 months of maturation, the magic ritual of blending the cuvée from the Pinot Noir and Chardonnay wines is carried out. The cuvée is then bottled and aged for an average of 24 months on the lees in underground cellars at a constant temperature of 12°C. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

March 2024.

Maturation sur lies

For an average of 24 months.

Dosage at disgorgement

Equivalent to 0.5 grams of sugar per litre - "Extra Brut".

Analytical data at disgorgement

Alcohol 12.5 % Vol.; pH 3.00; Total Acidity 7.10 grams/litre;

Volatile Acidity 0.28 grams/litre.

Sulphites

Total Sulphur Dioxide less than 45 milligrams/litre (maximum legal limit: 185 milligrams/litre).

