



Ca' del Bosco

Annamaria Clementi 2017

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 82%, Pinot Blanc 3%, Pinot Noir 15%.

Vineyards of provenance

21 Chardonnay vineyards planted an average of 33 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

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

8 Pinot Noir vineyards planted an average of 33 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest

2017. A vintage year with low yields but excellent quality. A mild, dry winter followed by a warmer than usual spring. During budbreak, on the night between April 18 and 19, the temperature dropped abruptly, dipping down as far as -4.5°C, and wreaked considerable damage on 2/3 of Ca' del Bosco's vineyards, as well as all the rest of Franciacorta. Flowers appeared in mid-May, under favorable conditions, but the frost had reduced fertility to very low levels. The summer started off warmer than usual and continued on until harvest time, with peaks of 39°C in August. The final outcome: low yields of extraordinary quality.

Yield per hectare of 4.800 kilograms of grapes, equivalent to a wine yield of 1.850 litres (yield 38%).

Vinification

Annamaria Clementi is the product of an unremitting quest for excellence in the vineyards as well as in the cellar. 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. The base wines are obtained exclusively from free-run juice. Alcoholic fermentation takes place only in small oak casks, made of selected wood seasoned for a minimum of 3 years. There, the wine remains on its own lees for six more months, during which malolactic fermentation takes place. No compromises, no concessions are acceptable: only wine from the best barrels of the 31 base wines is drawn off to go into Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than 8 years to shape the wine's unique sensory profile. An absolute Franciacorta. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress and the need for additional sulfites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked individually to ensure its traceability.

Tirage

April 11, 2018.

Maturation sur lies

8 years and 7 months.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 13.0% Vol.; pH 3.09; Total Acidity 7.5 grams/litre;

Volatile Acidity 0.26 grams/litre.

Sulphites

Total Sulphur Dioxide less than 53 mg/L

(maximum legal limit: 185 mg/L).

