



Ca'del Bosco

Cuvée Prestige Rosé Edizione 46

Designation

Franciacorta Rosé.

Grape varieties

Pinot Noir 80%, Chardonnay 20%.

Vineyards of provenance

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

6 Chardonnay vineyards planted an average of 28 years ago located in the municipalities of Erbusco, Cazzago San Martino, Iseo and Passirano.

Blend

Pinot Noir: exclusively from wines made in harvest year 2021.

Chardonnay: in equal proportions from 2020 reserve wines and 2021 base wines.

2021 was characterized by a mild winter with scanty rainfall; as could be expected, budbreak began earlier than usual, towards late March. This early start of the growth cycle exposed us to a late winter comeback with frosts hitting Franciacorta on April 6th and 7th and causing damage involving some of our vineyards. Following this event, the resumption of vine growth proceeded incredibly slowly because of the cold weather and frequent rains. Given the climate conditions, flowering started one week later than the average of recent years (the final ten days of May). The beginning of summer did not bring significant heat waves. The fruit load was absolutely perfect and the bunches were exceptionally healthy, until, on July 25th, with veraison well on its way, a violent hailstorm radically changed the course of the 2021 vintage. The remaining crop was protected by the weather of the first ten days of August, when an African heatwave, such as had not happened yet in the course of the year, favored the healing of the hail injuries and kept the clusters dry and healthy. Grape picking began on Tuesday, August 17th. Despite the adversities, after repeatedly visiting the vineyards, we found that the grapes had reached an excellent balance of the analytical parameters, and could accordingly make the best decision on their allocation. Regardless of the truly difficult harvest year, characterized by weather extremes, the quality of the wines is remarkable. Average yield per hectare: 6,800 kilograms of grapes, equivalent to 4,012 liters of wine (grape-to-wine: 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 30 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 2022.

Maturation sur lies

For an average of 30 months.

Dosage at disgorgement

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

Analytical data at disgorgement

Alcohol 12.5 % Vol.; pH 3.01; Total Acidity 6.50 grams/litre;

Volatile Acidity 0.27 grams/litre.

Sulphites

Total Sulphur Dioxide less than 51 milligrams/litre
(maximum legal limit: 185 milligrams/litre).

