



Ca'del Bosco

Cuvée Prestige Edizione 47

Designation

Franciacorta.

Grape varieties

Chardonnay 75%, Pinot Blanc 2.5%, Pinot Noir 22.5%.

Vineyards of provenance

180 plots planted with Chardonnay, average age: 26 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

8 plots planted with Pinot Bianco, average age: 31 years, in the Municipality of Passirano.

52 plots planted with Pinot Nero, average age: 20 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano.

Blend

77% vintage wines 2022

18% reserve wines 2021

5% reserve wines 2020

2022. The 2022 winter was not particularly frigid, and as has been the rule in the past few years, there was also little rain. At the end of March, about a week later than the previous year, the first buds appeared on the Chardonnay and Pinot vines. After that, flowering was quite rapid, occurring mostly in the second half of May. This first part of the growing season, without rain and with high temperatures, favored the development of healthy grapes; around June 20th, however, the looser soils were already starting to become parched. During the three months crucial to the vines' vegetative growth, precipitation for the period was less than a quarter of the average rainfall recorded over the past decade. The first real rain came on the evening of July 28th, a relief but not enough to slake the thirst of our vineyards. In some areas we were thus forced to irrigate in order to safeguard the quality of the year's production. The grape harvest began on Saturday, August 6th. Two downpours towards the end of the harvest, one on the evening of August 15th and the other a few days later, on August 8th, put an end to both the heat and the drought, and postponed the end of the harvest until Saturday 21st. The wine harvest lasted 14 days, with an average yield per hectare of 8,400 kilos of grapes, equal to 5,300 liters of wine (grape-to-wine: 63%).

Franciacortas quite well-structured, with a pleasantly fresh acidity, featuring fruity notes over an excellent citrusy base.

Vinification

The base wines that go into Cuvée Prestige are the fruit of accurate cluster selection and expert vinification, carried out in line with the Ca' del Bosco Method. The grapes are hand-picked and placed in small crates, graded and chilled. Every bunch is selected by trained eyes and hands, just before they go through our exclusive "berry spa", a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying in a special tunnel. After pressing in an oxygen-free press, all the musts of the base wines ferment in temperature-controlled stainless steel tanks, where they remain until the following month of March. The wines take seven months to settle, mature and express the very best characteristics of their vineyards of origin. The wines are then carefully assembled in the "magical ritual" that creates the cuvée. Only after aging on the lees for at least 2 years will this Franciacorta express all its richness and identity. Disgorgement is carried out in an oxygen-free environment, using a proprietary process designed and patented by Ca' del Bosco. This procedure prevents oxidative shocks and makes it unnecessary to add sulfites, making our Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked with a unique identifier to ensure its traceability.

Tirage

April to June of the year following the harvest

Average maturation sur lies

25 months.

Dosage at disgorgement

Added sugar: 2.5 grams/liter - "Extra Brut"

Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.02; Total Acidity 6.70 grams/litre;

Volatile Acidity 0.23 grams/litre

Sulphites

Total max. sulfur dioxide 47 milligrams/litre

(max. legal limit: 185 mg/l) – concentration indicated on the back label.

