



Ca'delBosco

Corte del Lupo Rosso 2022

Designation

Curtefranca Rosso D.O.C.

Grape varieties

Merlot 49%, Cabernet Sauvignon 31%, Cabernet Franc 9%, Carménère 11%.

Vineyards of provenance

4 Merlot vineyards planted an average of 30 years ago located in the municipalities of Cazzago San Martino and Passirano.

4 Cabernet Sauvignon vineyards, 1 Cabernet Franc vineyards and one Carménère vineyard planted an average of 31 years ago located in the municipality of Passirano.

Harvest

2022. The 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 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. Two downpours towards the end of the harvest, one on the evening of August 15th and the other a few days later, The wine harvest began on August 30th and ended on September 23rd, with an average yield per hectare of 7,300 kilos of grapes, equal to 4,680 liters of wine (grape-to-wine: 64%).

Vinification

With this wine, Ca' del Bosco's intent was to rediscover and re-establish a traditional red grape blend of the area, with a preference once again for Merlot, Cabernet Franc and Carménère over Cabernet Sauvignon. A journey into the past to exalt the personality and fruitiness of Merlot, the elegance of Cabernet Franc and the roundness of Carménère. Cabernet Sauvignon is there to provide the much-needed backbone and thus impart balance and longevity. Two years are necessary for this wine to strike the right match between harmony on the nose and balance on the palate. This wine is the product of accurate grape sorting and expert winemaking, in full compliance with the Ca' del Bosco Method. The grapes are hand-picked in 10 different vineyards, where they are 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. Then the clusters are transported over the maceration vat, where they are destemmed, allowing the berries to naturally fall into vat. This eliminates the need for traditional pumping systems, which cause the skins to break and develop unwanted herbaceous hints. In the 2022 vintage, skin contact lasted 20 days for Merlot, Carménère and Cabernet Franc and 21 days for Cabernet Sauvignon. Alcoholic fermentation and maceration were controlled by accurately managing temperature and punching down the grape cap several times. The mass was mixed daily, using a pair of elevator tanks, with the wine on the bottom of the vat drawn off by gravity. The tanks, known as flying tanks, take the wine up to the top of the vat and pour it back in forcefully to submerge the "cap". Nothing more natural and effective to gently extract color and tannins. The wine is finally drawn off and, while still warm, it is placed in small oak barrels. Only after malolactic fermentation – in mid-winter – is the wine racked and assembled into different product lots. The "Corte del Lupo Rosso" is thus created, and will continue ageing in oak and stainless steel for approximately 23 months, followed by gravity bottling, which is done 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

August 2024.

Bottle ageing

Minimum 5 months.

Data at bottling

Alcohol 13.50% Vol.; pH 3.37; Total Acidity 5.40 grams/litre; Volatile Acidity 0.44 grams/liter.

Sulphites

Total Sulphur Dioxide less than 43 mg/l (maximum legal limit: 150 mg/l).

