



Ca'delBosco

Maurizio Zanella 2021



Designation

Sebino Rosso I.G.T.

Grape varieties

Cabernet Sauvignon 50%, Merlot 25%, Cabernet Franc 25%.

Vineyards of provenance

3 Cabernet Sauvignon vineyards planted an average of 34 years ago located in the municipality of Erbusco.

2 Merlot vineyards planted an average of 31 years ago located in the municipality of Cazzago San Martino.

1 Cabernet Franc vineyard planted an average of 35 years ago located in the municipality of Passirano.

Harvest

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. We can certainly regard it as an excellent vintage to be recorded in the annals of wine. The harvesting operations took place on September 13rd and ended on September 15th with an average yield per hectare of 6,000 kilos of grapes, equal to 3,480 liters of wine (grape-to-wine: 58%).

Vinification

Our Maurizio Zanella is obtained through the separate pressing of Cabernet Sauvignon, Merlot and Cabernet Franc from Ca' del Bosco's best vineyards. The grapes are hand-picked and placed in small crates, where they are graded and chilled. The bunches are individually assessed by expert eyes and hands before they benefit from the exclusive "berry spa", i.e. a special washing and hydro-massage treatment using three soaking tanks and a drying system. Shortly afterwards, each bunch is transported over the maceration vat to be destemmed; the berries fall into the vat by gravity. This avoids the use of traditional pumps, which cause the skins to break and impart unwanted herbaceous flavors. Alcoholic fermentation and skin contact took place in the following 20 days, with careful management of temperature and punching down. Pumping over takes place daily, using twin elevator tanks to which the wine, drawn from the bottom of the vat, is transferred by gravity. The wine is then raised by the so-called "flying tanks", and is vigorously poured back into the vat, so as to punch the blanket (or "cap") down. There's no more natural or effective way of gently extracting color and tannins. After devatting, while still warm, the wine is placed in small casks – 70% new oak, carefully selected and seasoned for a minimum of 3 years. Only after malolactic fermentation, by mid-winter, are the different batches racked and blended. The Maurizio Zanella then continues to age in oak for approx. 12 months. Later on, the batches are assembled and the wine is gravity bottled, in a natural way. The innovative filling systems mean that the wine does not suffer from oxidative shock or bottle shock, and does not require the addition of sulfites. Its integrity and wholesomeness are thus guaranteed. Finally, each bottle is marked with a unique ID to ensure full traceability.

Bottling

March 2023.

Bottle ageing

1 year and 9 months.

Data at bottling

Alcohol 13.50% Vol.; pH 3.37; Total Acidity 5.50 grams/litre; Volatile Acidity 0.43 grams/litre.

Sulphites

Total Sulphur Dioxide less than 32 milligrams/litre
(maximum legal limit: 150 milligrams/litre).