



Ca'delBosco



Vintage Collection Brut 2016

Designation

Franciacorta Millesimato.

Grape varieties

Chardonnay 55%, Pinot Bianco 15%, Pinot Nero 30%.

Vineyards of provenance

18 Chardonnay vineyards planted an average of 33 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

2 Pinot Bianco vineyards planted an average of 28 years ago located in the municipality of Passirano.

6 Pinot Nero vineyards planted an average of 27 years ago located in the municipalities of Erbusco and Passirano.

Harvest period

Third ten days of August 2016.

Average yield per hectare

8,000 kilograms of grapes, equivalent to 3,440 litres of wine obtained only by free run juice (must-to-fruit ratio 43%).

Vinification

Franciacorta Vintage Collection is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. 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. After crushing in the absence of oxygen, all the musts for base wines ferment in small oak casks. Barrel maturation lasts for just five months to coax out maximum aromatic complexity and expressive power without jeopardising elegance. A pair of flying tanks enables the wines to be gravity-racked from the small oak casks into maturation tanks. Seven months after the harvest, it is time to create the cuvée. Vintage Collection Brut 2016 is a masterly blend of 26 Chardonnay, Pinot Bianco and Pinot Nero base wines that imbue the final product with its uniquely rich, complex sensory profile. The higher proportion of Pinot Nero brings structure and nobility of character, which are further enhanced by leisurely ageing in bottle. 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

April 2017.

Maturation sur lies

For an average of 48 months.

Dosage at disgorgement

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

Analytical data at disgorgement

Alcohol: 12.8% Vol.; pH 3.10; Total Acidity 6.00 grams/litre;

Volatile Acidity 0.30 grams/litre.

Sulphites

Total Sulphur Dioxide less than 55 milligrams/litre (maximum legal limit: 185 milligrams/litre).