



# Ca'del Bosco

## Cuvée Prestige Rosé Edizione 44

### Designation

Franciacorta Rosé.

### Grape varieties

Pinot Noir 80%, Chardonnay 20%.

### Vineyards of provenance

12 Pinot Noir vineyards planted an average of 31 years ago located in the municipalities of Erbusco, Adro and Passirano.

4 Chardonnay vineyards planted an average of 26 years ago located in the municipalities of Erbusco, Cazzago San Martino, Iseo and Passirano.

### Blend

Pinot Noir: exclusively from wines made in harvest year 2019.

Chardonnay: 10% from 2018 reserve wines and the remaining 10% from 2019 wines. 2019. The winter was mild, with little precipitation, ushering in an early spring. In the second week of April the climate changed abruptly, and it rained on and off until mid-May, with below average temperatures. These conditions impeded blooming and led to the wings of the bunches turning into tendrils and flower shedding (coulture), resulting in smaller, looser bunches with low average weight. After May 15, the weather changed for the better, and at least the fruit set occurred under favorable conditions. The month of June, with above-average temperatures, was the driest of the last twenty years. The arid conditions persisted until mid-July, with the vines beginning to show symptoms of water stress. In the first days of August, the rain we had all been anxiously waiting for finally arrived, saving the season. After August 20, when the harvest began, the temperatures returned within normal ranges and the weather was perfect until the end of the month.

The harvest took place from 22 to 24 August, with an average yield per hectare of 4.380 kilograms of grapes, equal to 2.590 liters of wine (grapes 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 and April 2020.

### 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 3.07; Total Acidity 5.80 grams/litre;  
Volatile Acidity 0.31 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 46 milligrams/litre  
(maximum legal limit: 185 milligrams/litre).

