



Ca'del Bosco

Cuvée Prestige Edizione 42

Designation

Franciacorta.

Grape varieties

Chardonnay 83%, Pinot Bianco 5%, Pinot Nero 12%.

Vineyards of provenance

115 plots planted with Chardonnay, average age: 29 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano

3 plots planted with Pinot Bianco, average age: 26 years, in the Municipality of Passirano

21 plots planted with Pinot Nero, average age: 19 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano

Blend

69% vintage wines 2017

22% reserve wines 2016

6% reserve wines 2015

3% reserve wines 2014

2017. Low yields counterbalanced by excellent quality.

A mild, dry winter was followed by above-average temperatures in the spring. On the night of the 18th to 19th April, the temperatures dropped to -4.5°C, and hoarfrost formed, causing huge damage to 2/3 of Ca' del Bosco's – and Franciacorta's – vineyards. Flowering occurred around mid-May, under favorable weather, but fertility was very low because of the frost. Early summer was marked by two hailstorms, on June 6th and 25th, followed by heat flares of up to 39°C. As a result, yields were low, but the quality of the ripe bunches was extraordinary.

The harvesting operations began on 7th August and ended less than 15 days later. The average grape yield per hectare was 4,000 kilograms, equal to 2,520 liters of wine (grape-to-wine yield: 63%).

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: 1.5 grams/liter - "Extra Brut"

Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.17; Total Acidity 5.43 g/l; Volatile Acidity 0.32 g/l

Sulphites

Total max. sulfur dioxide 45 milligrams/liter (max. legal limit: 185 mg/l) – concentration indicated on the back label

