



# Ca'delBosco



## Chardonnay 2018

### Designation

Curtefranca Bianco D.O.C.

### Grape varieties

Chardonnay 100%.

### Vineyards of provenance

6 Chardonnay vineyards planted an average of 34 years ago located in the municipalities of Erbusco and Corte Franca.

### Harvest

2018. Winter with a very cold ending: February with snow and minimum temperatures dropping to  $-7^{\circ}\text{C}$ . With the beginning of spring, the weather remained cold and wet and the vines began to sprout about ten days later than usual. From mid-April onwards, an unusual rise in temperatures to  $29^{\circ}\text{C}$  led to abundant flower fecundation, but from May on, rain returned. It was not until 15 July that the real summer arrived and continued. The real summer only began on 15 July and continued until 25 August, with temperatures above average and almost torrid heat in August. The rain arrived in the third ten days of August and satisfied the water requirements of the vines.

The harvest began on September 6, with an average yield per hectare of 6,800 kilograms of grapes, equal to 3,876 liters of wine (grapes to wine: 57%).

### Vinification

Ca' del Bosco Chardonnay embodies the territory's vocation for coaxing out the nuances of the variety, and the winemaker's skill in transforming them into a great wine. It is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. Grapes from five superior vineyards are picked, using small cases, and then graded and chilled. Each bunch is selected by experienced cellar staff before visiting our "berry spa", an exclusive air-bubble bunch-washing system that incorporates three soaking vats and a drying tunnel. After pressing in the absence of oxygen, only the best must from the first fraction is transferred for alcoholic fermentation in small oak casks, made from selected wood seasoned for three years. The wine remains on its own lees for 9 more months, during which time malolactic fermentation is completed. "bâtonnage", or lees stirring, is carried out every week to bring the wine to a peak of harmony on the nose and complexity on the palate. Later, the various parcels are blended and the wine is bottled naturally by gravity flow. Innovative bottling systems ensure that the wine is not subjected to oxidative stress or disturbance, and that no further sulphites are added. Integrity and healthfulness are guaranteed. Finally, every bottle is given an individual marking to ensure its traceability.

### Bottling

20th June 2019.

### Bottle ageing

For an average of 3 years and 4 months.

### Data at bottling

Alcohol 13% Vol.; pH 3.16; Total Acidity 5.37 grams/litre;

Volatile Acidity 0.37 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 56 milligrams/litre  
(maximum legal limit: 200 milligrams/litre).