



Ca'del Bosco

Cuvée Prestige Edizione 45

Designation

Franciacorta.

Grape varieties

Chardonnay 82%, Pinot Bianco 1,5%, Pinot Nero 16,5%.

Vineyards of provenance

170 plots planted with Chardonnay, average age: 28 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

5 plots planted with Pinot Bianco, average age: 29 years, in the Municipality of Passirano.

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

Blend

68% vintage wines 2020

29% reserve wines 2019

3% reserve wines 2018

2020. The winter was characterized by cool, above-average temperatures and scanty rainfall. Budbreak began early, between March 20th and 25th, in sunny weather, and proceeded regularly. Due to the persistently mild climate, flowering, too, occurred approximately one week earlier than usual, with the weather pattern continuing until the end of flowering and the fruit set. Heavy rains marked the end of spring, with several storms causing an abrupt drop in temperatures and twice as much rainfall as the average for the period. As summer set in, the sunny weather was back again, albeit with average temperatures never exceeding 30°C until July 20th. At last, the typical summer weather began with the last ten days of July, with temperatures reaching 33/34°C, and frequent showers regularly driving the temperatures down. The harvest operations began on August 14th and unfolded under hot climate conditions throughout the first two weeks. Towards the end of the month, however, a wave of rainstorms began, affecting the end of the operations. Nevertheless, the grapes reached good maturity and were almost invariably very healthy. The picking of the grapes earmarked for Franciacorta wines ended on September 3rd. Average yield per hectare: 9,500 kilograms of grapes, equivalent to 5,985 liters of wine (grape-to-wine: 63%).

A great vintage for white wines, characterized by extreme elegance and finesse, with an aromatic profile more centered around floral nuances and citrus fruit than yellow or exotic fruit. All Franciacortas that will reveal their originality over time.

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: 1.0 grams/liter - "Extra Brut"

Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.05; Total Acidity 6.90 grams/litre;

Volatile Acidity 0.29 grams/litre

Sulphites

Total max. sulfur dioxide 52 milligrams/litre

(max. legal limit: 185 mg/l) – concentration indicated on the back label.

