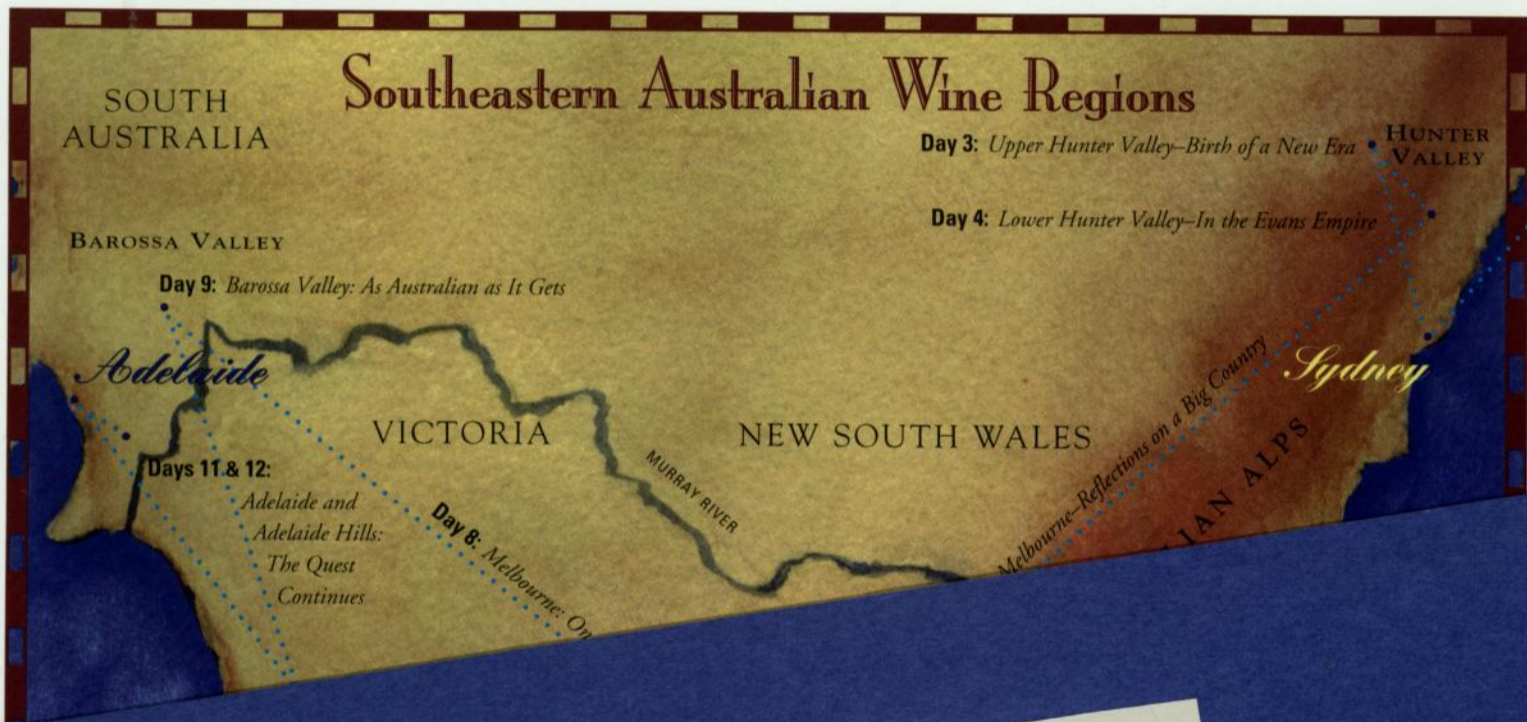


Wine Spectator

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IN SEARCH OF THE GREAT

Australian Chardonnay



Italian Bubbly House Makes New Brut Cuvée

Ca' del Bosco, one of Italy's leaders in the production of dry, Champagne-style wines, has released a new brut cuvée. Made in a fresher, fruitier style, the new sparkler will become the non-vintage base wine of the house. All of the other Ca' del Bosco sparkling wines are now vintage-dated. The new cuvée will cost approximately \$20 a bottle, or one-third less than the vintage-dated brut.

Owner Maurizio Zanella said recent deals have given Ca' del Bosco control of 250

acres of vineyards. "We gave a much larger base to choose from now," Zanella said, "and we now have the possibility to produce both a premium line and a more popularly priced line that will reflect the house philosophy and style."

The new non-vintage brut cuvée is 85 percent Chardonnay and Pinot Blanc and 15 percent Pinot Noir. Only a very small part is aged in wood or put through a malolactic fermentation. The wine then spends at least 24 months on its lees before bot-

tling, a notable reduction compared to the 36 months of the vintage-dated brut and 48 months for the *crémant*-style Satèn. Initial production, based on the 1992 vintage with small additions from the 1991 and 1990 vintages, is 16,600 cases. Production may double as the vineyards reach maturity. Ca' del Bosco has also developed a new Sauvignon-based wine called Elfo. The 1994 is made entirely in stainless steel in a Sancerre style.

—Daniel Thomas