

CA' del BOSCO ROSSI

WINTER 1995
\$ 4.95

the 92 best italian wines

Franciacorta Brut Riserva '88 Ca' del Bosco Erbusco (Brescia)

At the age of 15 Maurizio Zanella visited the cellars of Champagne and decided when he grew up he would also make a wine with tiny bubbles as good as the French ones. He has succeeded. With determination, force of will, and large investments, he created Ca' del Bosco out of thin air. The winery in turn has rapidly become one of the most important Italian wine

companies, a leader in the production of sparkling wine: spumante metodo classico. Among Ca' del Bosco's spumanti, the top of the line is the Riserva '88, the latest vintage made from a wine aged in barriques followed by a long maturation on the yeasts before disgorgement. It is a sumptuous spumante, laden with perfume and flavor, with a pleasant underpinning of oak, very soft, round and long, recalling some old style Champagnes. Serve this wine as an aperitif or between meals or else try it with fresh seafood.

Maurizio Zanella '91 Ca' del Bosco Erbusco (Brescia)

We have already spoken of the young Maurizio Zanella. As an adult, he decided to venture into the still wine sector, setting his sights on attaining world class level. To lend even greater importance to this new undertaking, he gave his own name to the wine which is based on Cabernet and Merlot with small additions of other varietals. In many blind tastings it has been given the same scores as noble Bordeaux chateaux. The '91 has lush aromas of red fruit, graphite and vanilla and a grasslike scent. The flavor is powerful, solid, complex, and persistent. Should be served with roast meats, even those with spicy sauces.



Maurizio Zanella

The credit for the greatest Italian spumanti (sparkling wines) goes to Maurizio Zanella, even if Ca' del Bosco is no longer his alone, and the greater part of the firm now belongs to Count Marzotto's Santa Margherita.

He was barely twenty when he began to make world-class spumante on his Franciacorta estate in the late seventies. His intention was to make a wine so exquisite that the best of the Maisons Champenoises would pale by comparison. Though many saw it as the whim of a spoiled child from a rich family of Lombard entrepreneurs, Maurizio meant business. In just a few years, he succeeded in transforming a sleepy country concern into a high tech science fiction wine cellar that began to turn out products that marked a turning point for Italian spumanti. It was no easy matter, and it would never have succeeded without substantial financial backing. To accomplish what others manage in a lifetime in little over a decade entails personal sacrifice, business acumen and deep pockets. Today, Maurizio is flanked by one of the most important domestic wine companies. There are some who viewed the entry of Santa Margherita as a bad omen. For us it means the hope that this remarkable spumanti concern has a long life ahead.

95

Serve at 45/50°F (8°C)

Imported by Winebow
New York, NY
\$80



93

Serve at 60/65°F (18°C)

Imported by Winebow
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\$40



Lombardy

Super Spumante