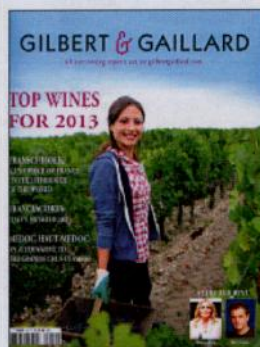


## GILBERT &amp; GAILLARD

Ottobre 2013



Franciacorta: Italy's sweetheart

## CA' DEL BOSCO: a story of men or how one man's dream turned into reality

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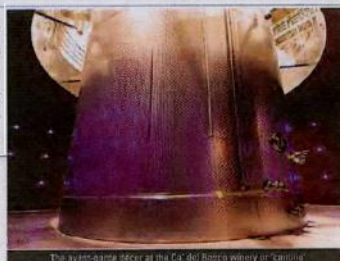
In 1965, on the site of the present-day estate, there was nothing but a small house his family had just bought a farm with no running water or electricity and no proper access. In 1970, Maurizio was packed off to the farm to keep him away from Milan where he frequently played truant from school. His 'nihil' gave him an opportunity to travel to France, specifically to Domaine de la Bastante-Conti which he fell in love with and where he bought three bottles of great growths for what, at the time, was a huge amount of money. He also discovered a whole new world in terms of wine growing techniques. Back in Lombardy, he began implementing a crazy scheme to plant a vineyard. With the help of a local farmer, he started planting vines at a density of 10,000 plants per hectare and using barrels, entering whole new territory for Italian

wines. Maurizio's overriding ambition was to aim for quality over quantity, an approach that not everyone embraced. His wines were deemed ineligible for the appellation for three years for failing to show archetypal characteristics. Now how ironic is that...

### Good timing

The only real accident though is that Ca' del Bosco came along at the right time, just as the Italian wine industry was emerging from a period of stagnation. In being the first to focus whole-heartedly on

quality in 1972-1973, a period Italian wine growers refer to as the Renaissance, it played its cards right. This excellent timing enabled it to rapidly corner market shares and recruit the help of renowned experts like Champagne cellar master André Dubois, whom Maurizio convinced to leave the Marne and start working for him in 1977. A man of experience, his contribution was considerable - so much so that Ca' del Bosco is named after him - and the estate's more assertive style of wines is his legacy. The present-day buildings have a futuristic feel about them and resemble a state-of-the-art Californian winery. And yet, despite this and output invariably totalling a million and a



The 'aven-garde' decanter at the Ca' del Bosco winery in 'Casilina'



### QUALITY FACTORS

half bottles every year, the wines remain true to their original spirit. As Maurizio Zanella says, it is first and foremost a story of men, without whom nothing can be achieved. Although he doesn't emphasise the part he played personally in this scenario, it is also the story of his own life, which he refers to frankly and with great humility. His drive and that of a handful of prominent figures within the appellation has enabled the wine growers of Franciacorta to raise the bar on quality so high that in just 15 years their appellation has gone from being the lowest-ranking Italian sparkling wine in terms of quality and average prices, to the highest. There can't be a much greater achievement than that!

Continued from page 28

stringent tastings have determined the characteristics that each producer is striving to achieve in his Franciacorta. A syrup generally made from sugar and yeast is then added to the bottled wine, producing a slow natural fermentation which releases CO<sub>2</sub> and the highly sought-after effervescence.

### AND FINALLY COMES THE RIDDLING

The bottles are subsequently sealed with a metal stopper then stacked horizontally in the cellar where they spend many long months. The yeast slowly breaks down and the wines gradually take on the desired flavour profile after 18, 24, 30 or 60 months' ageing depending on the ultimate category. Once the maturing phase has ended, the bottles are slotted into traditional riddling racks and turned daily over a 3-4 week period in order to push the sediment and dead yeast towards the neck of the bottle.

When riddling has finished, the long-awaited moment of disgorgement comes. The bottles are placed head down in a cooling solution which rapidly creates a plug of ice in the neck of the bottle. The metal cap is then removed and the frozen sediment is discharged from the bottle, causing a minimal loss of wine. This is replaced by a small amount of wine along with a syrup made from base wine and sugar, whose exact amount will determine the desired style: Extra Brut, Brut, Extra Dry, Dry and Medium Dry. Finally, the bottles are properly sealed and each one must be stamped with the official Stato seal, a pink strip with the words Franciacorta - Denominazione di Origine Controllata e Garantita and the consortium's 'F' logo certifying the DOCG Franciacorta designation. From a consumer perspective, the initiative is extremely praiseworthy and totally in keeping with the spirit of the appellation and its single-minded pursuit of quality. ■

**MAURIZIO  
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chairman,  
CEO and founder of  
Ca' del Bosco,  
is also chairman of  
the Franciacorta  
appellation's  
consortium



# GILBERT & GAILLARD

All our tasting reports are on [gilbertgaillard.com](http://gilbertgaillard.com)

## TOP WINES FOR 2013

### FRANSCHHOEK:

A TINY PIECE OF FRANCE  
ON THE OTHER SIDE  
OF THE WORLD

### FRANCIACORTA:

ITALY'S SWEETHEART

### MÉDOC-HAUT-MÉDOC:

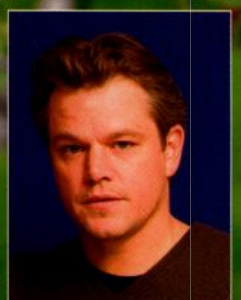
AN ALTERNATIVE TO  
THE GRANDS CRUS CLASSÉS?



### STARS AND WINE



Sharon Stone



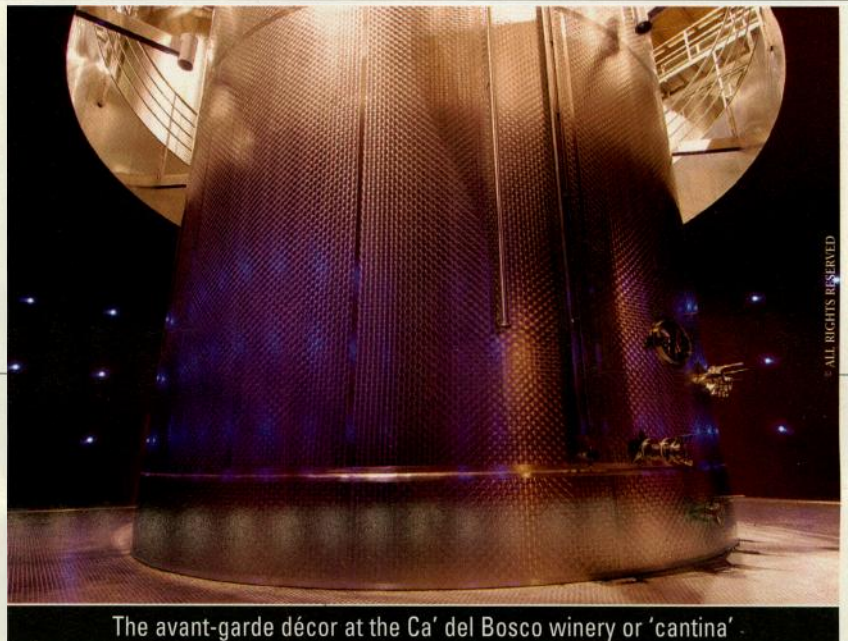
Matt Damon

19045 - 14 - F: 5,95 € - RD



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The avant-garde décor at the Ca' del Bosco winery or 'cantina'

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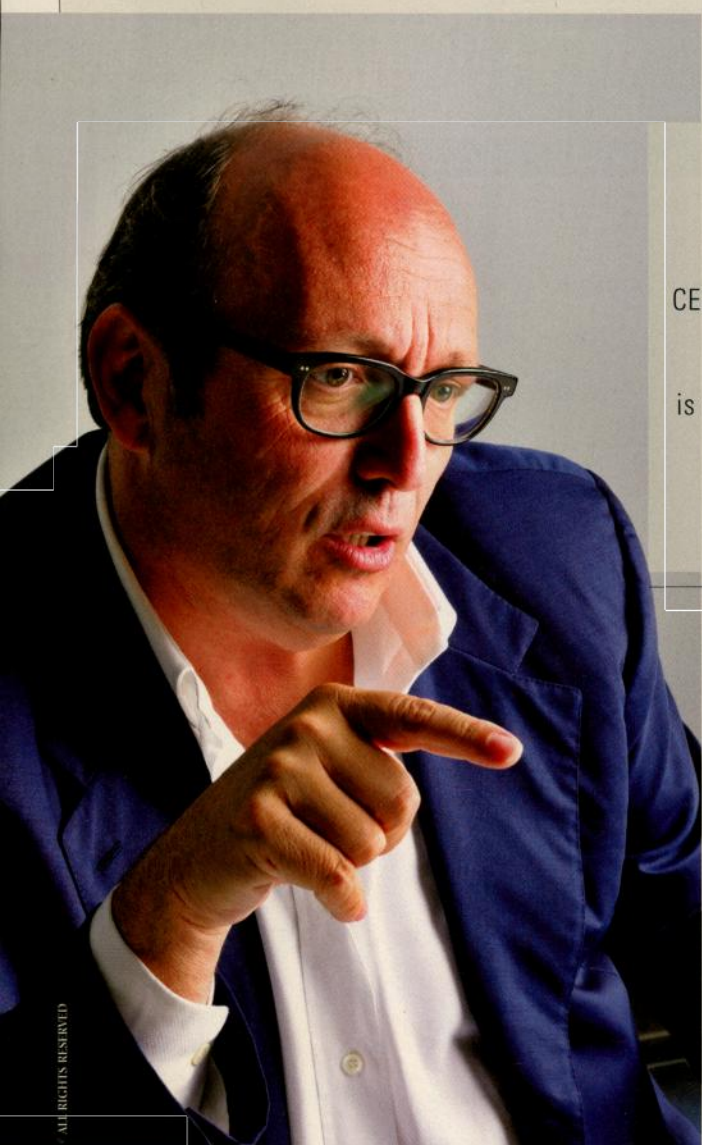
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■■■ Comes from page 78

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