



CA' DEL BOSCO

ERBUSCO, FRANCIACORTA, LOMBARDY
www.ca-delbosco.com

• 105,000 cases
Thank God for (swallow) visionaries like Maurizio Zanella. This extraordinary man's childhood dream and affection for Champagne have resulted in the birth of one of the world's best (and best-marketed) sparkling wine regions. It all started in the 1960s when Maurizio Zanella's mother, Anna Maria Clementi Zanella, bought a house known as Ca' del Bosco – house in the woods – on a Franciacorta hilltop. The first vineyard was planted in 1968 and was used for still wine production. Sparkling wine was first made in 1976, and quality improved tremendously when Zanella hired the French *chef de cave* André Dubois in 1979. In the same year the first Millesimato was born, named Cuvée Anna-Maria Clementi in 1989 in honour of Maurizio's mother.



MAURIZIO ZANELLA

Now with 160 hectares of vineyards in premium positions, Ca' del Bosco is a success story thanks to Zanella's insatiable ambition and desire for perfection, infinitely important when top-quality fizz is the goal. Luckily he has Stefano Capelli to realize his various dreams. His marketing tactics have been just as bold. I remember years back doing a blind tasting of his wines placed next to Cristal, Latour, etc. on purpose. It was not to say that

his were better, but to show that they were world class. And the man clearly loves fine wine, his own and others? I must confess I rated Cuvée Anna-Maria Clementi over Cristal.

In 1994 Ca' del Bosco entered the Zignago group, which owns linen and glass businesses in addition to wineries, the largest of which is Santa Margherita. But Ca' del Bosco has maintained its independence and Zanella continues to run the company as a shareholder.

WINEMAKER Stefano Capelli
HOUSE STYLE & RANGE
Anna-Maria Clementi is unmatched in quality by any Italian sparkling wine. Seamlessly rich and characteristically velvety-smooth with superb coffee and toast notes over lemon and many other delicious nuances. Today it is better than ever – the 2004 is a real charmer. The only negative thing is that you just can't stop drinking it.

At one time Ca' del Bosco was made in a full, complex style in a deliberate attempt to emulate Champagne, but this often resulted in wines that sacrificed finesse for character. But for a long time these wines have been fresh, polished, smooth and full of elegance. The change of the non-vintage Brut to Cuvée Prestige (with the pretty orange Cristal-resembling Cellophane) in 2007 meant a step up, and now the entire range must be eagerly recommended.

The Rosé fits the elegant yeast-complex style of the house perfectly. The vintage Brut has very rich yet extremely elegant fruit over a classic lean skeleton. The Dosage Zero has sufficiently well-focused fruit to get away with no dosage. Stunning fragrance on the Sekt, especially if allowed to have a year or so post-disengagement ageing. Lowly acidic backbone, leaving the mouth wonderfully fresh, yearning for the next up.

The new prestige cuvée rosé, Cuvée Anna-

Maria Clementi Rosé, first made in 2003, is a serious wine rather than a *shades*, like its white version. Tightness and some phenolics on the palate make it more of a gastronomic wine. For the time being, the first choice remains Anna-Maria Bianco.

★★ **Franciacorta Cuvée Prestige**
Not vintage, traditional method: 75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc

★★★ **Franciacorta Cuvée Prestige Rosé**
Not vintage, aged, traditional method: 75% Pinot Noir, 25% Chardonnay

★★★ **Franciacorta Brut Millesimato**
Vintage, traditional method: 85% Chardonnay, 3% Pinot Noir, 1% Pinot Blanc

★★★ **Franciacorta Dosage Zero Millesimato**
Vintage, traditional method: 70% Chardonnay, 17% Pinot Noir, 13% Pinot Blanc

★★★ **Franciacorta Saïon Millesimato**
Vintage, traditional method: 100% Chardonnay

★★★ **Franciacorta Cuvée Anna-Maria Clementi**
Vintage, traditional method: 85% Chardonnay, 25% Pinot Blanc, 2% Pinot Noir

★★★ **Franciacorta Cuvée Anna-Maria Clementi Rosé**
Vintage, aged, traditional method: 100% Pinot Noir

