

Food & Drink

40 YEARS IN THE MAKING: CA' DEL BOSCO LAUNCHES ANNAMARIA CLEMENTI IN THE UKBy [Luxuriate Life Magazine](#)

Ca' del Bosco has just announced the sensational launch of [Annamaria Clementi 1980](#) in the UK market, born of the finest grapes selected from only the best years. A bottle which began over 40 years ago, is now being unveiled in its 1980 vintage. Its elegant taste is derived prevalently from Chardonnay, with additions of Pinot Bianco and Pinot Nero. It was created in 1979 by André Dubois, the experienced cellar master from Champagne, who joined Ca' del Bosco that year.

**The Ca' del Bosco Methodology**

It was thanks to André Dubois, chef de cave at Ca' del Bosco until 1990, that the foundations were laid for what is now known as [“the Ca' del Bosco Method”](#), used to create this special vintage. The Method relies on precise organic fermentation that takes good care of the soils and the organisms within them, combined with winemaking know-how that enhances the value of the grapes to make a wine that is the best possible expression.

What does it taste like?

A sublime Franciacorta, which, 42 years later, expresses all its complexity – the wine has an amber hue, typical of aged sparkling wines. Its aroma is a distinct and complex mix with notes of dried fruits and toasted almonds, and some oxidative notes like caramel, due to the wine's age. To preserve the wine's purity, it was decided that no dosage should be added upon disgorging.

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MUU: 12,840

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The wine has a fine and persistent bubbly texture, though the effervescence has softened over time. The rich and layered flavors anticipates its aromas; dried fruits, nuts, and honey, along with tertiary notes like toasted toffee, and some earthy undertones. In terms of acidity, well-made sparkling wines like Annamaria Clementi R.S. retain a good level of acidity, providing balance to its mature flavors. The sparkling wine offers a sophisticated and nuanced tasting experience, showcasing the complexity that comes with decades of aging.



Maurizio Zanella, Founder and Chairman of Ca' Del Bosco knew that a great wine can only be made by expert hands, rich in tradition. The wine connoisseur has travelled extensively to master in his native Franciacorta, what he learned in France (Burgundy and Bordeaux). In 1968, Ca' del Bosco was born, and is now the leading producer of fine-bubbled Franciacortas today. In the early seventies, he became a leading figure in Italy's wine renaissance by artistically transforming a forested house into a prominent Italian winery.



Steeped in Franciacorta Legacy

Over the years Annamaria Clementi's 1980 essence has remained unchanged, but the wine and the method was perfected, with increasing attention to detail. In 1989 this led to devising a new bottle for the wine but, most importantly, a new name – Annamaria Clementi R.S., dedicated to Maurizio Zanella's mother, the winery's founder and his constant source of inspiration. When it comes to crafting the premium [wine and dine](#) pairing, Ca' del Bosco is a top shelf selection.

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Zanella relays it was a joyful toil of manually pressing the grapes in the ancient Marmonier wooden press. From the bottling ritual to the anxious anticipation of secondary fermentation- Zanella recalls the process as one worth waiting for. The 1980 vintage sparked their crazy idea of forgetting some 6,000 bottles “sur pointe” to be able to study, explore and discover the Franciacortas evolution, eventually bringing it to the public 40 years later.

Annamaria Clementi Harvest

The 1980 harvest year was characterized by more steady weather as it was 40 years ago. There was an extended period of low temperatures and heavy rainfall in May and June, which caused the yields to drop. From the second week of July, summer began, with temperatures of around 30°C. The sunny weather favoured grape growth, marked by the excellent quality in this vintage.



How is it made?

The harvest operations for Annamaria Clementi 1980 began in the first week of September, with the “Pinot” grapes displaying perfect health and maturity.

The blend of “Cuvée Annamaria Clementi R.S. 1980” was initially created using 40% Pinot Nero base wines and 60% base wines from white “Pinot” grapes. Meticulous vinification and storage in pieces for approximately five months were followed by bottling in February 1981. This led to the extremely long aging on the lees until 2023 – 42 years, of which 7 years with the bottles on their side and 34 years with the bottles stacked. This wine will be appreciated by connoisseurs who enjoy aged sparkling wines and the intricate flavors that develop over time.

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Essence of Aged Character

A long wait, as Stefano Capelli revealed that Dubois emphasized complexness, fullness, and olfactory perception as an achievement of time. His most important lesson being that to make a great wine, the value of time must be drawn on. Essentially he taught that “only with the passing of time will you be able to gauge their ageworthiness, their improvements over time, until they develop their original and unique character.” The premium pricing is reflective of this vintage wine from 1980 and the taste profile has evolved over the decades, influenced by both its original characteristics and the important aging process.



Sublime Taste of Riserva

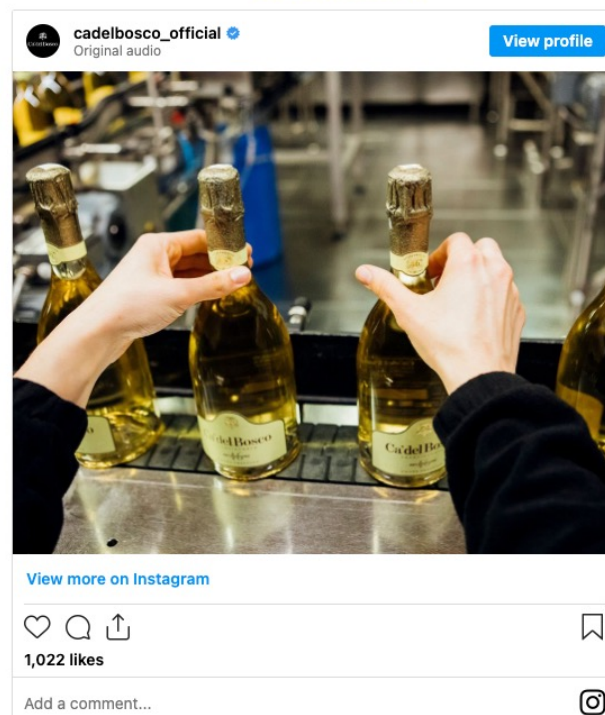
A project that began with the harvest of 45 years ago, a Franciacorta that today has reached its evolutionary apex and best expresses our past and present know-how, the best expression of a Franciacorta Riserva in the Ca’ del Bosco style. Annamaria Clementi 1980, a truly “original” wine, not merely the fruit of the vines, but first and foremost of time. To no surprise at all, [Ca’ del Bosco](#) was listed in the prestigious global award organization dedicated to recognising and celebrating excellence in the luxury wine & spirits industry.

Vintage Collection Meets Exclusive Selection

As is the case for other vintage wines in the range – Vintage Collection Brut and Dosage Zéro – the winery coined the R.S. acronym, which stands for recently disgorged, to identify the bottles that take a longer period of aging on the lees than the first release of the same wine.

In the original packaging, the Annamaria Clementi 1980 bottle is embellished by a metal label and a fabric neckband, contained in an exclusive box with gold foil on the outside, with the intent to preserve its content. On the front, each bottle is numbered, while the back label features a QR code to browse new materials and discover more about this wine.

To discover more, visit cadelbosco.com



All imagery courtesy of Ca’ del Bosco.