

Ca' del Bosco Tool Kit



Ca' del Bosco

Technical sheets

Sell sheets

Training Materials





Ca'delBosco



Cuvée Prestige

Designation

Franciacorta.

Grape varieties

Chardonnay 75%, Pinot Bianco 10%, Pinot Nero 15%.

Vineyards of provenance

96 Chardonnay vineyards planted an average of 27 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

3 Pinot Bianco vineyards planted an average of 21 years ago located in the municipality of Passirano.

17 Pinot Nero vineyards planted an average of 19 years ago located in the municipalities of Erbusco, Provaglio d'Iseo and Passirano.

Harvest period

First and second ten days of August.

Average yield per hectare

7,500 kilograms of grapes, equivalent to 4,730 litres of wine (must-to-fruit ratio 63%).

Vinification

The base wines for Cuvée Prestige are obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. After crushing in the absence of oxygen, all the musts for base wines ferment in temperature-controlled steel tanks, where the wines remain until the following March. Seven more months of ageing are necessary for the wine to clarify, mature and disclose the character of its vineyard of provenance. Subsequently, the wines are carefully blended with reserve wines from the best vintages (from 20% to 30%) in the magic ritual of making the cuvée. It is this special technique that imbues Cuvée Prestige with its distinctive character. The essence of Franciacorta made the Ca' del Bosco way. Only after a maturation period that averages 25 months will this Franciacorta be ready to express all the sumptuous depth of its personality. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

From April to June of the year after the harvest.

Maturation sur lies

For an average of 25 months.

Dosage at disgorgement

Equivalent to four grams of sugar per litre.

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.15; Total Acidity 5.55 grams/litre; Volatile Acidity 0.35 grams/litre.

Sulphites

Total Sulphur Dioxide less than 53 milligrams/litre (maximum legal limit: 185 milligrams/litre).



Ca' del Bosco



Vintage Collection Dosage Zéro 2014

Designation

Franciacorta Millesimato.

Grape varieties

Chardonnay 65%, Pinot Bianco 13%, Pinot Nero 22%.

Vineyards of provenance

11 Chardonnay vineyards planted an average of 34 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

2 Pinot Bianco vineyards planted an average of 26 years ago located in the municipality of Passirano.

6 Pinot Nero vineyards planted an average of 26 years ago located in the municipalities of Erbusco and Passirano.

Harvest period

Last ten days of August 2014.

Average yield per hectare

8,000 kilograms of grapes, equivalent to 3,440 litres of wine (must-to-fruit ratio 43%).

Vinification

Franciacorta Vintage Collection is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. After crushing in the absence of oxygen, all the musts for base wines ferment in small oak casks. Barrel maturation lasts for just five months to coax out maximum aromatic complexity and expressive power without jeopardising elegance. A pair of flying tanks enables the wines to be gravity-racked from the small oak casks into maturation tanks. Seven months after the harvest, it is time to create the cuvée. Vintage Collection Dosage Zéro 2014 is a masterly blend of 18 Chardonnay, Pinot Bianco and Pinot Nero base wines that imbue the final product with its uniquely sincere sensory profile, a superb expression of the territory and the growers who perceived its force and potential. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

April 2015.

Maturation sur lies

For an average of 48 months.

Dosage at disgorgement

No added liqueur - "Dosage Zéro".

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.07; Total Acidity 6.46grams/litre;
Volatile Acidity 0.33 grams/litre.

Sulphites

Total Sulphur Dioxide less than 53 milligrams/litre
(maximum legal limit: 185 milligrams/litre).



Ca' del Bosco



Annamaria Clementi 2009

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%.

Vineyards of provenance

10 Chardonnay vineyards planted an average of 37 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

2 Pinot Bianco vineyards planted an average of 26 years ago located in the municipality of Passirano.

6 Pinot Nero vineyards planted an average of 32 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest period

Second ten days of August 2009.

Average yield per hectare

8,000 kilograms of grapes, equivalent to 3,120 litres of wine (must-to-fruit ratio 39%).

Vinification

Cuvée Annamaria Clementi is the product of an unremitting quest for excellence in the vineyards as well as in the cellar. In line with the Ca' del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. The base wines are obtained exclusively from free-run juice. Alcoholic fermentation takes place only in small oak casks, made of selected wood seasoned for a minimum of 3 years. There, the wine remains on its own lees for six more months, during which malolactic fermentation takes place. No compromises, no concessions are acceptable: only wine from the best barrels of the 26 base wines is drawn off to go into Cuvée Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than seven years to shape the wine's unique sensory profile. An absolute Franciacorta. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress and the need for additional sulfites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked individually to ensure its traceability.

Tirage

April 2010.

Maturation sur lies

For an average of 9 years.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 12.7% Vol.; pH 3.06; Total Acidity 6.00 grams/litre; Volatile Acidity 0.36 grams/litre.

Sulphites

Total Sulphur Dioxide less than 53 milligrams/litre (maximum legal limit: 185 milligrams/litre)



Ca' del Bosco

- Franciacorta: A region with the same legal rights as Champagne. **Franciacorta describes the name of the place, the name of the wine, and the name of the production method.**
- Ca' del Bosco is considered a category leader and the **industry standard** when it comes to luxury Metodo Classico wines (Champenoise method); not only in Italy, but around the world. We are a **Chardonnay-driven house**, with the other allowed varieties being pinot noir, pinot bianco & erbatat.
- As one of Franciacorta's pioneers, Ca' del Bosco was able to purchase and plant in the **best viticultural sites**. Even as a young winery we are proudly **#2 most times awarded Gambero Rosso Tre Bicchieri** (second only to Gaja).
- We patented our own innovative techniques that ensure **purity as “king” and quality as “queen”**. As a result, a more natural wine with some of the **lowest presences of sulfites and residual sugars in the industry**. And when it comes to sugar, we no longer use sugarcane, any added sugars are now derived from grapes.
- **Organic and sustainable practices have always been an integral part of our production**, and in 2019 100% of the vineyards will be “Certified Organic”. **We will never market this**, it is strictly for the purpose of giving back to the land that gives to us.
- We have **complete traceability on every single bottle** with a name and number that can be identified even with the vineyards of origin and can specify every technical detail occurring during the bottle's production

If the grapes are healthy, if they are processed with a high level of system hygiene, and if oxygen is eliminated during pressing and bottling, the result is a very low level of Sulphur Dioxide.

- Our patented **“Berry Spa” washes off any mycotoxins, parasitic fungi, and residual traces of heavy metals** that could be present as microflora on harvested grapes. This eliminates the chance of reduced or unpleasant aromas, giving more digestibility and purity of fruit.
- Cutting edge hygiene control system, double the required extended aging on the lees, and **complete lack of oxidative stress** at all stages of production. We are the only winemakers in the world to use our patented machine that enables us **to eliminate oxygen during disgorgement** before corking. This means even less sulfites.
- We state exactly how much Sulphur Dioxide there is in each wine with respect to the legal maximum for organic white wines of 185mg/L. **Our cuvees range from 45-60mg/L**. A category “Brut” sparkling wine is allowed maximum 12g/L residual sugar, **our cuvees range from 0g/L-4.5g/L**.
- We even control the process to the extent that **every cork is tested**, and the smoother, less porous end faces the inside of the bottle. This means **approximately double the aging potential** of our competitors, extraordinarily rare instances of compromised bottles.

COMPARISON OF CLASSIC METHOD PRODUCTION ZONES

The table demonstrates that Franciacorta is the most rigorous method, particularly for cropping levels and minimum periods of maturation on the lees.

| Wines obtained by refermentation in bottle | Vine varieties used | Yields for hectare | | Minimum maturation period on the lees (months) |
|--|---|-----------------------|------------------------------|---|
| | | Grapes | Must to wine ratio | |
| FRANCIACORTA | Chardonnay, Pinot Nero, Pinot Bianco (< 50%), Erbatmat (<10%) | Variable up to 12 t | 54% No more than 65 hl/ha | Franciacorta: 18 Satèn, Rosè: 24 Vintage: 30 Riserva: 60 |
| Champagne | Chardonnay, Pinot Bianco, Pinot Nero, Pinot Meunier | Variable up to 15,5 t | 63,75% | 12 months Vintage: 24 |
| Trento | Chardonnay, Pinot Bianco, Pinot Nero, Pinot Meunier | < 15 t | 70% | 15 months Vintage: 24 Riserva: 36 |
| Oltrepò Pavese | Pinot Nero (min.70%), Chardonnay, Pinot Grigio, Pinot Bianco | < 10 t | 60%-65% rosè | 15 months Vintage: 24 |
| Cava | Macabeo, Parellada, minor local varieties | < 12 t | 66% | 9 months Riserva:15 Gran riserva: 30 |

Legal Maximum Sparkling = 185g/L
Standard Average Other Sparkling = 100-150g/L



<60



<50



<50



<50



<50



<50



<50



<65



<50



<40

Sulphites in Foods (maximum limits allowed)

(Not So) FUN FACT: In the food industry, sulphites are not indicated by the wording "Contains sulphites", they are in the list of ingredients, with codes ranging from "E220" to "E228".



1,000



150



2000



Ca' del Bosco

Where Wine Becomes Art

When in 1968 the young Maurizio Zanella approached his family about transforming a parcel of land with a dense oak forest into a vineyard, few could have imagined just what this passionate young man was truly capable of. Today, Ca' del Bosco is considered a category leader and the industry standard when it comes to luxury sparkling wines; not only in Italy, but around the world.

Our commitment to excellence starts with the grapes, and as one of Franciacorta's pioneers, Ca' del Bosco was able to plant in the best viticultural sites. In addition to championing the Metodo Franciacorta, Ca' del Bosco patented its own innovative techniques that ensure purity as "king" and quality as "queen". As a result, we now take pride in providing to our loyal consumers a more natural wine with some of the lowest presences of sulfites and residual sugars in the industry.



Ca' del Bosco 'Cuvée Prestige' Franciacorta DOCG

Franciacorta is the premiere luxury Italian wine with bubbles, and Ca' del Bosco is one of the very finest within the category.

Fast facts:

- **Region:** Franciacorta (near Milano)
- **Grapes:** 75% Chardonnay, 15% Pinot Nero, 10% Pinot Bianco
- **Style:** Dry (<3 g/L residual sugar), Aromatic with complex spicy and stone fruit notes.
- **Production:** Second fermentation in bottle; aged 25 months on the lees.
- **Pairing:** Ideally served in a white wine glass (no flutes), this can be enjoyed on its own as an aperitivo or with dishes including sushi, shellfish, mild-medium cheeses, and risottos.

BTG: \$ _____ Bottle: \$ _____



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Ca' del Bosco 'Cuvée Prestige' Franciacorta DOCG



Describing the wine:

- Our commitment to excellence begins with organic farming practices. Additionally, Ca' del Bosco patented its own innovative techniques, including washing the berries and disgorgement in the absence of oxygen.
- These innovative techniques creates wines that are pure and long lived, with **one the lowest levels of sulfites and residual sugars in the industry.**
- See some of these innovative techniques at (Metodo Ca' del Bosco 2018):
<https://www.youtube.com/watch?v=jAog8laCYRI>



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