



# Ca' del Bosco



## Cuvée Annamaria Clementi Rosé 2007

### Designation

Franciacorta Rosé Riserva.

### Grape varieties

Pinot Nero 100%.

### Vineyards of provenance

Three Pinot Nero vineyards planted an average of 30 years ago located in the municipality of Erbusco.

### Harvest period

August 2nd, 2007.

### Average yield per hectare

7,800 kilograms of grapes, equivalent to 3,510 litres of wine (must-to-fruit ratio 45%).

### Vinification

Cuvée Annamaria Clementi Rosé is the quintessence of Pinot Nero vinified on its own with brief skin contact the Ca' del Bosco way. Behind this superb sparkling wine lies the art of blending base wines from three long-established vineyards, wines that were obtained with brief skin contact at a temperature of 14 °C. Those few hours were sufficient to impart the distinctive deep pink hue, the harmony and the supreme aromatic finesse that mark out Annamaria Clementi Rosé in the bottle. All stages of vinification of the base wines are carried out in small oak casks from selected wood seasoned for at least three years, stored in deep cellars. Alcoholic fermentation, malolactic fermentation and maturation in large wood took a total of eight months. The Cuvée Annamaria Clementi Rosé is obtained from a selection from the best barrels. The wine is drawn off by gravity and a pair of flying tanks transfers it, again by gravity flow, from the barrels to the blending tank. At least eight more years passed as the wine aged on the lees acquiring the harmony on the nose and outstanding poise on the palate that make Cuvée Annamaria Clementi such a peerless 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 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 2nd, 2008.

### Maturation sur lies

8 years and 5 months.

### Dosage at disgorgement

Equivalent to 1 grams of sugar per litre.

### Analytical data at disgorgement

Alcohol 13% Vol.; pH 3.06; Total Acidity 6.10 grams/litre;

Volatile Acidity 0.38 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 47 milligrams/litre (maximum legal limit: 185 milligrams/litre).