



# Ca'delBosco



## Cuvée Prestige Rosé

### Designation

Franciacorta Rosé.

### Grape varieties

Pinot Nero 80%, Chardonnay 20%.

### Vineyards of provenance

Three Chardonnay vineyards planted an average of 29 years ago located in the municipalities of Erbusco, Cazzago San Martino, Iseo and Passirano. Seventeen Pinot Nero vineyards planted an average of 22 years ago located in the municipalities of Erbusco, Adro and Passirano.

### Harvest period

First ten days of August.

### Average yield per hectare

7,200 kilograms of grapes, equivalent to 4,250 litres of wine (must-to-fruit ratio 59%).

### Vinification

Cuvée Prestige Rosé is obtained from the separate fermentation of Pinot Nero and Chardonnay grapes. 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. The Pinot Nero grapes are transported over the vat where the berries are separated from the stems and fall in by force of gravity. Maceration with brief skin contact lasts 24-36 hours, just enough to obtain the special delicate pink hue that makes Franciacorta Rosé such a distinctive wine in the bottle. Later, the must is separated from the skins to be fermented in small oak casks and steel tanks at controlled temperatures. The Chardonnay grapes are vinified in the traditional manner, with whole-bunch pressing. The best fractions of the must ferment separately in vats. After eight months of maturation, the magic ritual of blending the cuvée from the Pinot Nero and Chardonnay base wines is carried out. The cuvée is then bottled and aged for an average of 30 months on the lees in underground cellars at a constant temperature of 12 °C. 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 of the year after the harvest.

### Maturation sur lies

For an average of 30 months.

### Dosage at disgorgement

Equivalent to 3.5 grams of sugar per litre.

### Analytical data at disgorgement

Alcohol 12.5 % Vol.; pH 3.05; Total Acidity 6.23 grams/litre; Volatile Acidity 0.37 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 45 milligrams/litre (maximum legal limit: 185 milligrams/litre).