



Ca' del Bosco



Vintage Collection Dosage Zéro 2012

Designation

Franciacorta Millesimato.

Grape varieties

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

Vineyards of provenance

18 Chardonnay vineyards planted an average of 32 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

2 Pinot Bianco vineyards planted an average of 25 years ago located in the municipality of Passirano.

5 Pinot Nero vineyards planted an average of 24 years ago located in the municipalities of Erbusco and Passirano.

Harvest period

Second ten days of August 2012.

Average yield per hectare

7,400 kilograms of grapes, equivalent to 3,200 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 2012 is a masterly blend of 25 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

March 2013.

Maturation sur lies

For an average of 48 months.

Dosage at disgorgement

No added liqueur.

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.02; Total Acidity 6.70 grams/litre;
Volatile Acidity 0.36 grams/litre.

Sulphites

Total Sulphur Dioxide less than 59 milligrams/litre
(maximum legal limit: 185 milligrams/litre).