



# 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).