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wines worth sharing

Ca' del Bosco 'Cuvée Prestige' NV

Grape Varietals:	75% Chardonnay, 15% Pinot Nero & 10% Pinot Bianco
Growing Region:	Erbusco, province of Brescia, in Lombardy - Italy
Chief Winemaker:	Stefano Capelli



Last summer I had the pleasure of revisiting Ca' del Bosco - and catching up with the dedicated team and tasting a number of new releases, plus a complex range of premium quality Franciacorta - Methode Traditionnelle style wines. Created and first released in November 2007 after thirty years of winemaking experience from Maurizio Zanella - founder of Ca' del Bosco.

This most elegant of sparkling wines, is crafted from only the finest Chardonnay, Pinot Nero and Pinot Bianco grapes. Sourced from 100+ vineyards and vinified separately and skillfully blended with reserve wines - which accounts for 20-30% of the final cuvée. It then takes 28 months of refinement inside the bottle on lees before this wine is ready to express all its lifted personality.

To capture the ideal subtle nuances across the sites used in this cuvee - harvest is typically around the first and second ten days of August. As soon as the hand-picked grapes arrive at the winery they are graded and chilled. The bunches are then carefully selected by experienced eyes before visiting a 'berry spa', a unique washing and jet spray system that incorporates three soaking tanks and a drying tunnel. The fruit is then crushed in the absence of oxygen, with all the must for the base wine fermented in temperature-controlled stainless-steel tanks, where the individual wines remain until the following March.

The wine is then aged for 7 more months to clarify, mature and reveal the diverse character profiles. The wines are carefully blended with the reserve wines in the time honoured ritual of making the cuvée. It is this special technique that imbues the Cuvée Prestige with its distinctive personality. Only after a maturation sur lie period that averages 25 months will this Franciacorta be ready to express its vibrant personality. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The process avoids oxidative stress or the need for additional sulphur - the total sulphur dioxide / SO₂ in then cuvee is less than 53 milligrams/litre.

In your glass you have a shining pale gold colour with an enticing mouse that tempts you with vibrant aromas of pip fruits and fresh herbs. The palate is confident and engaging showcasing slightly more generous tones of which peaches, pears, honeydew melon and blanched almonds. The mouth feel is elegant, softly textured and delicately lifted from the natural fruit acidity all nicely balanced by a pleasing ripe fruit driven finish to this decisive, crisp sparkling wine. *Treat yourself - this wine is definitely worth sharing.*

This Ca' del Bosco 'Cuvée Prestige' NV has 12.5% Alc./vol. and 4g/L of residual sugar. Chill gently and serve in a generous flute glass at 8-10°C

Cellaring Potential:

Drinking perfecting this coming season; and will hold nicely for 3-4 years.

Food Pairing Suggestions:

Perfect wine pairing as an aperitif, an ideal pairing with shellfish and simply prepared seafood dishes, vegetarian cuisine and summer fruits - *enjoy.*

A harmoniously vibrant Franciacorta with lifted personality.

