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wines worth sharing

## Ca' del Bosco Cuvée Prestige Rosé NV

<b>Grape Varietals:</b>	80% Pinot Nero & 20% Chardonnay
<b>Growing Region:</b>	Erbusco, province of Brescia, Lombardy - Italy
<b>Chief Winemaker:</b>	Stefano Capelli



Ca' del Bosco have skillfully and relatively seamlessly infused art and science, i.e. winemaking technology to a level second to none - and are a leading light for the Italian wine industry. My last visit only 2 years ago, allowed me the opportunity to drive around their Chardonnay vineyards which have an average age of 29 years, located in Erbusco and three surrounds wine areas.

Along with their Pinot Nero vineyards that have an average age of 22 years and also located across three municipalities. This Cuvée Prestige Rosé is crafted from the separate fermentation of their Pinot Nero and Chardonnay grapes. The Pinot Nero berries were separated from their stems and fell into tank by just the force of gravity. Then a brief maceration with skin contact lasting between 24-36 hours, just enough to obtain the delicate pink hue that makes Franciacorta Rosé such a distinctive sparkling wine.

Later, the must was separated from the skins and fermented in small oak casks and stainless-steel tanks at controlled cool temperatures and in the absence of oxygen. The Chardonnay grapes had traditional vinification, along with whole-bunch pressing, and the best fractions fermented separately in vats.

In April after 8 months of maturation, the time-honored practice of blending the cuvée from the Pinot Nero and Chardonnay base wines was carried-out. The cuvée was then transferred into bottled for its secondary fermentation and where it aged for an average of 30 months on lees in their underground cellars at a constant temperature of 12°C.

Disgorgement took place in the absence of oxygen using - *'a unique system designed and patented by Ca' del Bosco'*. The dosage was at 3.5 grams of sugar per litre, making this an *'Extra Brut'* style. Plus, the total sulphur dioxide level is less than 45 milligrams per litre - making it ideal for those extremely sensitive wine enthusiasts - FYI: (*legal maximum limit for Franciacorta: 185 mg/L*).

On the delicate though enticing nose you are charmed by notes of wild red flowers, candy-apple and freshly picked strawberries. The vibrant and engaging palate delivers ripe raspberries, strawberries, red cherries, watermelon a touch of orange zest and almonds supported by a strong backbone of natural fruit acidity and a persistent perlage from start to the lifted, clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This Ca' del Bosco 'Cuvée Prestige' Rosé NV has 12.5% Alc./vol. Chill gently and serve in a generous flute glass or aromatic wine glass at 8-9°C.

### Cellaring Potential:

Drinking perfectly this summer season; plus, will bring joy to your taste buds for another 18-24 months.

### Food Pairing Suggestions:

Perfect wine pairing with sashimi, seared tuna, salmon, prawns, spring-rolls, tempura vegetables - along with strawberry cheesecake - *enjoy.*

***An extra-dry Franciacorta Rosé ready to lift any seafood occasion.***

