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wines worth sharing

Ca' del Bosco 'Vintage Collection' Dosage Zéro 2012

Grape Varietals: 65% Chardonnay, 22% Pinot Nero & 13% Pinot Bianco
Growing Region: Erbusco, province of Brescia, in Lombardy - Italy
Chief Winemaker: Stefano Capelli

You can see the detail given to this wine, by simply looking at the array of sites and parcels harvested, located in the areas of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano. With 18 Chardonnay vineyards with an average age of 32 years. Then 5 Pinot Nero vineyards with an age of 24 years, and 2 Pinot Bianco vineyards with an average age of 25 years.

This vintage expression was achieved from meticulously selected grapes skillfully vinified in full compliance to the Metodo Ca' del Bosco. As soon as the grapes were picked, using small baskets, they were graded and then chilled. Each bunch is carefully selected before visiting their 'berry spa', yes - an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel.

After crushing the berries in the absence of oxygen, all of the must for the base wine ferments in small oak casks. Barrel maturation lasts for about 5 months to achieve the maximum aromatic complexity and expressive power while retaining elegance. A pair of elevator tanks enables the wine to be gravity-racked from the small oak casks into maturation tanks. This 2012 'Vintage Collection' Dosage Zéro is a masterful blend of 25 base wines, that imbue the final blend with its uniquely sensory profile, a superb expression of the terroir and Alberto's perceived potential of the fruit.

Disgorgement took 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 sulphur, making Ca' del Bosco Franciacorta wine pure and longer lived. Maturation sur lies was for an average of 48 months. The 'zero' dosage at disgorgement, and with a total sulphur level less than 59 mg/L.

In your flute, you will be greeted by a straw gold colour, and with a fine and persistent mouse. Even without any added sugar you are engaged by bright and lively white floral, citrus notes and almond aromas on the nose.

The palate is full and complex, expressing ripe fruit flavours of green to red apples and citrus core, and harmonious supporting flavours of freshly baked bread and a delicate hint of hazelnut. This Metodo Ca' del Bosco is charming and alluring, though has a complexity, which is balanced and well structured, and with a pleasing lingering finish. A pure Franciacorta, and the finest expression of this extraordinary terroir and of the man who crafted its character.

Treat yourself - this wine is definitely worth sharing.

This 2012 Ca' del Bosco 'Vintage Collection' Dosage Zéro has 12.5% Alc. Chill gently and serve in a generous sparkling glass at 8-10°C.

Cellaring Potential:

With good decanting, drinking this coming season; though would appreciate another 18-24 months - and will age well for another 8-10 years.

Food Pairing Suggestions:

Perfect wine as an aperitif, and with shellfish, sushi and sashimi, varied simply cooked light fish dishes, vegetarian cuisine and aged parmesan cheeses - *enjoy.*

A harmonious, complex Franciacorta with an orchestral score of note.

