



GRAPE-TO-GLASS

wines worth sharing

Ca' del Bosco Edizione 45 'Cuvée Prestige' NV

Grape Varietals: 82% Chardonnay, 16.5% Pinot Nero & 1.5% Pinot Bianco

Growing Region: Erbusco, province of Brescia, in Lombardy - Italy

Chief Winemaker: Stefano Capelli

Described by those in the trade as 'the essence of Franciacorta' - or Metodo Ca' del Bosco style. 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 over 100 vineyards and vinified separately and skillfully blended with reserve wines of the finest vintages - which accounts for 25-35% of the final cuvée.

The hand-picked grapes were 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 allowed to settle for 7 more months to clarify, mature and reveal the diverse character profiles. 68% of this cuvée comes from the 2020 vintage, and carefully blended with the reserve wines in a time-honoured ritual. 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 52 milligrams/litre.

In your glass you have a shining pale gold colour with an enticing bead that tempts you with upbeat aromas of pip fruits and fresh herbs. The palate is confident and engaging showcasing slightly more generous tones of ripe peach, pears, green melon, citrus nuances and blanched almonds. The mouth feel is elegant, vividly textured and deliberately lifted by the natural fruit acidity all nicely balanced by a vibrant fruit driven and decisive, crisp finish.

Treat yourself - this wine is definitely worth sharing.

This Ca' del Bosco Edizione 45 'Cuvée Prestige' NV has 12.5% Alc./vol. Extra Brut style, dosage of only 1g/L. Chill gently and serve in a generously curved flute glass at 8°- 10°C.

Cellaring Potential:

Drinking perfecting this season; and will hold nicely for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing as an aperitif, an ideal pairing with fresh shellfish and simply prepared seafood dishes, lifted vegetarian cuisine and citrus sorbet - *enjoy*.

A dynamically vibrant Franciacorta with an upbeat personality.

