

Produktinformation

Spumante Franciacorta Riserva "Cuvée Annamaria Clementi" 2014 - Ca del Bosco

Art-Nr.: w2 / Marke: [Ca del Bosco S.r.l. - Via Albano Zanella 13 - IT-25030 Erbusco](#)



Ca'del Bosco

129,90EUR / Flasche

Grundpreis: 173,20EUR / 1L

inkl. 19% USt. zzgl. [Versand](#)

 Nur noch wenige Flaschen auf Lager. Lieferzeit ca. 2 bis 4 Tage.

Jahrgang: 2014

Inhalt: 0,75lt.

Alkohol: 12,5% Vol.

Designation

Franciacorta Riserva.

Trauben

Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%.

Vineyards of provenance

15 Chardonnay vineyards planted an average of 34 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano. 2 Pinot Bianco vineyards planted an average of 23 years ago located in the municipality of Passirano. 8



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Pinot Nero vineyards planted on average of 29 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Average yield per hectare

7,200 kilograms of grapes, equivalent to 2,800 litres of wine (must-to-fruit ratio 39%).

Vinification

Cuvée Annamaria Clementi is the product of an unremitting quest for excellence in vineyard and cellar. The base wines are obtained exclusively from first-pressing musts. Alcoholic fermentation takes place only in small oak casks, made from selected wood seasoned for at least three years. The wine remains on its own lees for six more months, during which time malolactic fermentation is completed. No compromises and no concessions. Only wine from the best barrels of the 25 base wines is drawn off to go into Cuvée Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than seven years to shape the wine's unique sensory profile. An absolute Franciacorta. 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 live. Finally, every bottle is given an individual marking to ensure its traceability.

Maturation sur lies

8 years and 3 months.

Dosage at disgorgement

Equivalent to 1.0 grams of sugar per litre.

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.02; Total Acidity 6.10 grams/litre; Volatile Acidity 0.40 grams/litre.

Sulphites

Total Sulphur Dioxide less than 50 milligrams/litre (maximum legal limit: 185 milligrams/litre)

Anbaugebiet: Italien

Region: Lombardei

Allergenhinweis: Enthält Sulfite
