

## *Cuvée Prestige Brut Franciacorta DOCG*



The base wines for Cuvée Prestige are obtained in compliance with a rigorous winemaking protocol. The hand-picked grapes are coded by vineyard, chilled in a cold room and selected by experienced cellar staff before whole-bunch pressing. Alcoholic fermentation is in temperature-controlled steel tanks, where the wines remain until the following March. Seven more months of aging are necessary for the wine to clarify, mature and disclose the character of its vineyard of provenance. Subsequently, the wines are carefully blended with reserve wines from the best vintages (from 20% to 30%) in the magic ritual of making the cuvée. It is this special technique that imbues Cuvée Prestige with its distinctive character. The essence of Franciacorta made the Ca' del Bosco way. Only after a maturation period that averages 25 months will this Franciacorta be ready to express all the sumptuous depth of its personality. 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 lived.

**Grape varieties :** Chardonnay 75%, Pinot Bianco 10%, Pinot Nero 15% from 134 vineyards

**Vineyard age :** 23 years

**Dosage at disgorgement :** Equivalent to 4 grams of sugar per liter

**Bottle fermentation on the lees :** For an average period of 25 months

**Alcohol :** 12.5%

**Tasting notes :**

Brilliant gold. Complex nose combining fresh fruits (apple, pear), linden and notes of acacia honey and green tea. Wonderful exuberance on the palate that is firm, mineral, focused and ends on a dried almond note. An elegant wine.

### Press Notes

#### The Wine Advocate

NV	91 points
NV	89 points

#### Wine Spectator

NV	90 points
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#### James Suckling

NV	90 points
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