

Vintage Collection Dosage Zéro R.S. 2001



The special quality of Vintage Collection R.S., that is to say "Recentemente Sboccato" (recently disgorged), is precisely made special by its late dégorgement, compared to the other Vintage Collection wines of the same year. This particular characteristic means that the typical elegance and refinement of wines that have spent many years in contact with the lees can be fully enjoyed, without losing any of the lively effervescence of a freshly-disgorged Franciacorta. As with all Ca' del Bosco's Franciacorta wines, the disgorgement is oxygen-free, using a system like no other in the world, exclusively designed and patented by Ca' del Bosco. This avoids oxidative shocks, and extra additions of sulfites, thus making our Franciacorta wines purer, more enjoyable and longer lived. Lastly, each bottle is marked clearly, to ensure full traceability.

The grapes are hand-picked and placed in small crates; soon after this, they are tracked by vineyard of origin and chilled. Each bunch is selected by a welltrained set of eyes and experienced hands. Pinot Noir berries have a colorless flesh, but a black skin. In order to create our base wine for R.S., therefore, it is essential that the must, i.e. the juice extracted from the grapes, remains white or a very light rosé. This explains why the grapes are always rigorously soft-pressed, so that the skin is left intact and does not release any of its color. Must obtained in this way ferments in small oak casks. For maximum aromatic complexity and expressiveness, without losing elegance, the wine spends only 5 months in oak. Two overhead tanks make it possible to decant the wine by gravity from small oak casks to cellaring tanks. Seven months after harvest, the base wines



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are blended and assembled, so that the proportions of smoothness, edginess, vinosity and aroma are in perfect balance. For best quality, and to develop the wine's unique aromatic profile, 8 to 12 years on the lees are required.

Grape varieties : Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%.

Vineyard age : 8 Chardonnay vineyards: 24 yrs old; 2 Pinot Bianco vineyards: 14 yrs old; and 4 Pinot Nero vineyards: 13 yrs old

Dosage at disgorgement : No added liqueur

Bottle fermentation on the lees : Rests on the lees for an average of 13 years and 4 months before bottling

Alcohol : 12.5%

