

## ***Erbusco, Province of Brescia***

*Established: 1968*

*Owner: Maurizio Zanella*

*Winemaker: Stefano Capelli*

*Hectares under vine: 245*

*Viticulture: Organic*



In 1964 Annamaria Clementi purchased a small house called 'Ca'del bosc' and two hectares of land, surrounded by chestnut woods. The first vineyards were planted in 1968 and two red wines were released in the early 1970's. Her son Maurizio Zanella, inspired by a trip to Champagne at just 17 years of age, returned with a vision to make great sparkling wine. What was once a small house in the countryside has since grown to be the eminent sparkling wine in Italy and one of the best in the world.

### **'Metodo Ca' del Bosco'**

Maurizio & Stefano are fastidious about quality control from vineyard to cellar. Grapes are picked by hand and placed into small cases, where they are graded and 'washed' through a system of baths before entering a drying tunnel. Crushing is done in the absence of oxygen and at bottling, their own patented system avoids oxidative stress and allows for them to bottle the wines with very low sulphur, resulting in Franciacorta wines of purity and elegance. Finally, every bottle is marked with its disgorgement date.

### **NV Franciacorta DOCG Cuvée Prestige**

Cuvée Prestige is both the essence of Franciacorta and the Ca' del Bosco style. A combination of 134 vineyards contribute to the blend of 75% Chardonnay, 10% Pinot Bianco and 15% Pinot Nero. The grapes are vinified separately and 20% of reserve wines are selected from the cellars to give the wine its distinctive and complex character. The wine refines for 28 months before release and is bottled with just with 1.5 grams of sugar per litre (= Extra Brut) and 48mg of sulphur.

Cuvée Prestige is a delicate and fruit driven wine with peach and pear notes, the palate fresh and crisp with notes of white stone fruit and honey. A great sparkling wine for an aperitivo or at the table with antipasti and seafood.

### **NV Franciacorta DOCG Rosé Cuvée Prestige**

From 80% Pinot Nero and 20% Chardonnay, the Pinot Nero grapes are macerated for a few hours to obtain the pale pink colour. Following fermentation, part of which is in small casks, the two are blended and aged in bottle for thirty months. Like the Cuvée Prestige above it is bottled with just with 1.5 grams of sugar per litre (= Extra Brut) and 45mg of sulfur.

Intense bouquet of wild strawberries, orange peel, white fruits, apple and toast, the palate is fine and long with a silky finish.

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**Millesimato Franciacorta DOCG 'Vintage Collection'**

Made in the best vintages, this is a blend of 55% Chardonnay, 15% Pinot Bianco and 30% Pinot Nero selected from 24 vineyards. All the base wines are fermented, by vineyard, in cask for five months and then gravity racked into the blending tanks. The wine is aged 48 months in the bottle and bottled with 1.5 grams of sugar per litre (= Extra Brut) and 47mg of sulfur.

Vintage Collection is complex with notes of baked apple, the full-bodied palate supported by a backbone of minerality that finishes long and persistent.

**Millesimato Franciacorta DOCG 'Vintage Collection Dosage Zéro'**

Made almost the same as Millesimato, the blend changes a little here with 65% Chardonnay, 13% Pinot Bianco and 22% Pinot Nero. At bottling there is no added liqueur d'expédition (the dosing syrup added in minimal amounts to the other wines during disgorgement) resulting in a zero sugar, bone dry expression of Franciacorta. Outstanding as an aperitivo and with seafood, this is a pure and transparent wine with delicate notes of white stone fruits and lemon curd, the palate crisp and refreshing.

**Millesimato Franciacorta DOCG Riserva 'Annamaria Clementi'**

Annamaria Clementi is both the product of Maurizio's admiration for his mother and his unrelenting quest for excellence. A blend of 55% Chardonnay, 25% Pinot Bianco and 20% Pinot Nero 20% from the best grapes and made only in the finest vintages, this is the ultimate expression of Ca' del Bosco. Alcoholic and malolactic fermentation takes place in small oak casks and the wine is aged on lees for six months before being gravity racked and blended, then aged in bottle for a minimum of seven years.

Extraordinarily complex bouquet of apricot, exotic fruit and fresh bread with menthol and herbs, the palate is rich and textured. This sparkling masterpiece is outstanding paired with truffles, scallops and lobster.

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