



Ca'delBosco

Franciacorta

on-premise training guide

Franciacorta is one of the most exciting and delicious wines waiting to be discovered by you and your guests.

If you were to name a sparkling wine from Italy, Prosecco would probably be the first to come to mind. However, the most important area for sparkling wine in Italy is actually Franciacorta, which is also the only true rival the country has to Champagne. Yet this world-class, artisanal, high-quality wine remains largely unknown outside of Italy.

Franciacorta is made by the metodo classico (the traditional method) that is also used in Champagne, whereby flavors are derived from secondary fermentation (which creates the bubbles) and extended time on the lees (spent yeast cells). The Franciacorta area has a shorter history as a sparkling wine region than Champagne, so it is home to many avant-garde winemakers and the whole region has adopted a production code that is more rigid and comprehensive than any other sparkling wine region in the world.

Located about an hour outside of Milan, on Lake Iseo, Franciacorta is recognized by the most authoritative and respected international wine experts as the indisputable benchmark for traditional-method sparkling wine in Italy. American wine expert publications like Robert Parker's Wine Advocate, Wine Spectator, Wine Enthusiast and JamesSuckling.com have all given the wines of Franciacorta positive reviews that should give you confidence that they will absolutely delight your guests.

*Franciacorta is its own
distinct, artisanal product that
is produced bottlebybottle.
Don't call it
Italian Champagne!*



Franciacorta: The Region

The word Franciacorta represents the territory, the wine and the method.

Grapes have been grown here since ancient times. The natural factors of this area, including the proximity to the mountains and Lake Iseo, the local topography and complex soils, give ideal conditions to produce high-quality wine grapes.

Location and Climate

Franciacorta is on the extreme northern edge of the Po Valley, though the typical summer heat of the plains is tempered by cool breezes from Lake Iseo. The lake effect also buffers the cold breezes from the north during the winter months.

Even more significant than the influence of the lake, the winds from the nearby mountains bring fresh air at night, creating strong day and night temperature changes that support optimal grape ripening. In addition, the winds keep grapes healthy, which assists in organic farming.

Topography

The vineyards of Franciacorta extend from beautiful Lake Iseo in a sheltered valley that was formed by retreating glacial erosion from centuries ago. One of the key features of this topography is that the vines are protected from harsh winds by the amphitheater-shaped hills that flank the vineyards. The result is a climate that is warm and generally sunny, giving riper fruit than you'd find in other high-quality sparkling wine regions such as Champagne.

Moreover, the soil types are far more diverse than what is found in Champagne.



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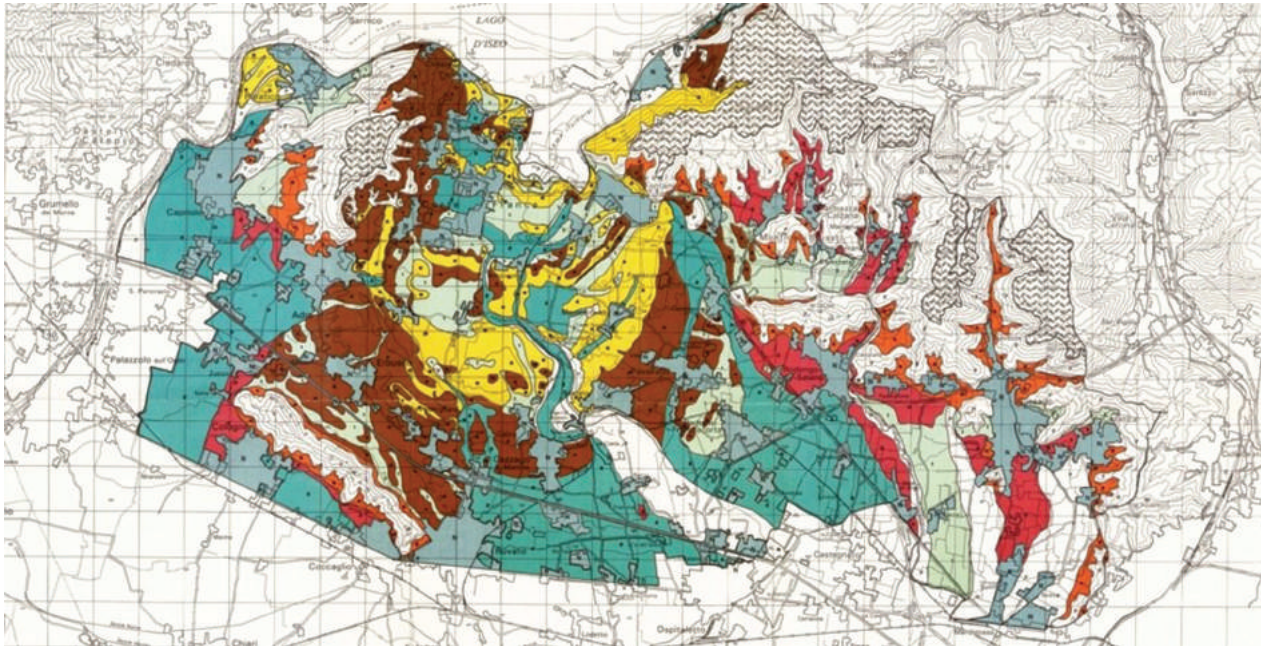
During the last Ice Age, glaciers crept down to the Franciacorta area and fanned out to create the gentle crescent-shaped hills. When these glaciers retreated, they left Lake Iseo and deposited the mineral-rich soils that the grapes of Franciacorta enjoy today.



Soils

The glaciers that formed the local topography also brought soils with an enormous wealth of added minerals, differing greatly from the rocks that are more native to this region. As soils have been identified with imparting certain characteristics to the final wines, both glacier-based and native soils contribute to the complexity and high quality found in a glass of Franciacorta.

In fact, in 1992, the local consortium began a study of the soils of Franciacorta that resulted in six different soil “zones.” This zoning is a powerful tool in the hands of winemakers when making technical choices, from planting a vineyard to crafting the cuvées, as each base wine will have different characteristics depending on its origin.



A prehistoric glacier created the natural amphitheater almost enclosing the vineyards in the area.





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Sustainability in Franciacorta

Nearly 70% of the region's cellars are certified organic or are in the process of conversion, which makes Franciacorta one of the highest percentages of organic producers in any denomination in Italy.

The wine growers in Franciacorta, like others around the world, are feeling the effects of climate change and have taken steps to preserve their natural resources and promote environmental sustainability.

What is unusual is that the winemakers of Franciacorta set rules that are more restrictive than those dictated by Italian law. For example, certain types of pesticide sprays that are otherwise legally allowed in Italian viticulture are banned in the production of Franciacorta. Franciacorta producers have also created a tool, Ita.Ca® (Italian wine carbon calculator), to monitor and measure wineries' greenhouse gas emissions.

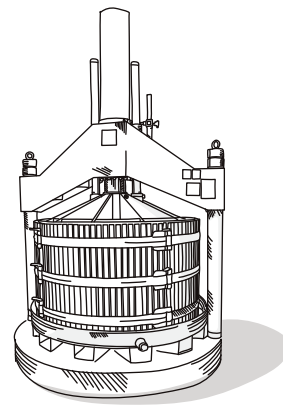
These are just a few examples, but they give proof of a collective will to practice sustainably that is fully attentive to the health of the environment.



Franciacorta: The Wine

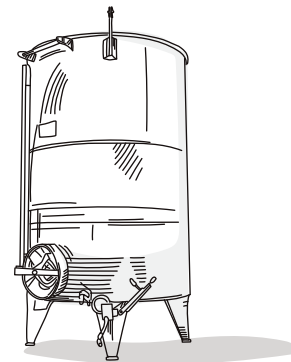
Franciacorta is made by the traditional method where the second fermentation (which creates the bubbles) occurs in the same bottle that the wine is served from. It is a very long and labor-intensive process, but it ultimately creates wines that are among the most complex and highest-quality in the world.

After a mandatory hand-harvesting in whole, intact clusters, the grapes are soft-pressed to obtain the free-run juice for the base wine (mosto fiore). This juice is fermented to a still wine.



STEP 1

In the spring, the cuvée (blended still wine) is carefully assembled from dozens to hundreds of small lots of wine to craft the character that each producer desires for their wine.



STEP 2

Tirage comes next, where the cuvée receives a syrup composed of natural sugar (grape, cane or beet) and yeast, which will start a slow, natural re-fermentation of the wine in the bottle.



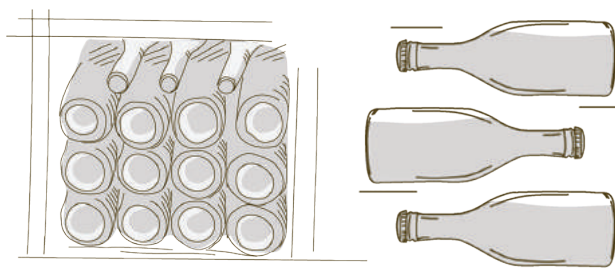
STEP 3

The bottles are sealed with a metal crown cap. The yeast carries out the second fermentation to achieve a pressure of 5-6.5 atmospheres; the pressure should be no more than 5 atmospheres for Satèn (see page 10).



STEP 4

The bottles are stacked horizontally in the cellar, where they remain for a considerable time: 18 to 24 months for non-vintage wines and up to 60 months for riserva. During this lengthy maturation, the bubbles will become more refined, and the dead yeast cells will impart their own flavors (via autolysis).



STEP 5

After the long maturation, the bottles are slowly inclined to a horizontal position to shift the yeasty sediment into the neck of the bottle.



STEP 6

The neck is frozen, and when the crown cap is removed, the frozen plug of sediment is pushed out via the pressure of the bottle. To replace the lost wine, a mixture of Franciacorta wine and sweetening agent (liqueur d'expédition) is added. This liqueur d'expédition determines the different styles of Franciacorta (Dosaggio Zero, Brut, Extra Dry, etc.).



STEP 7

Finally, the now clear sparkling wine is rested to allow the blend to marry. The bottles are labeled and ready to ship.



STEP 8

Contrasted to Champagne

While Franciacorta is crafted in the same manner as Champagne and uses many of the same grapes, including Chardonnay and Pinot Noir, that's where the similarity ends. Franciacorta is different in many respects, some dictated by environment, some by choice.

Similarities to Champagne

- Both traditional-method sparkling wine.
- The levels of sweetness of the finished wine is similarly characterized (see page 12).
- Both are identified by region, not grapes.
- Each region is named by a single word without reference to the respective country's quality scheme (DOCG for Franciacorta and AOC for Champagne. The word "Franciacorta" alone implies a wine of the highest guaranteed quality.

There are important differences between the two iconic wines. To start, Franciacorta remains boutique-sized compared to Champagne. The Franciacorta region covers 2,800 hectares (6,900 acres) of land, a small fraction of the 34,600 hectares (85,500 acres) in Champagne. Not surprisingly, the production of Franciacorta overall is much smaller: less than 18 million bottles in 2017 versus over 300 million bottles produced annually by Champagne.

There is also an assertion about the artisanal quality of Franciacorta, as there are no cooperatives in the area. Even the largest of the Franciacorta producers are small and committed to producing the highest-quality wine from their unique region.

Finally, the climate is different between the two sparkling wine regions. The warmer climate of Franciacorta helps create the ripe fruit character, which makes Franciacorta easier to drink than sparkling wines from cooler climates like Champagne. Your guests will find that Franciacorta wines taste fresh and do not have the aggressive acidity found in other regions.

In summary, consistency and quality are huge standouts across the board in the boutique, artisanal wine growing region of Franciacorta.

	Franciacorta	Champagne
Area	2,800 ha	35,000 ha
Production (bottles annually)	17.4 million	300+ million
Soils	Six major soil types	One major soil type
Grapes	Chardonnay, Pinot Noir and Pinot Bianco	Chardonnay, Pinot Noir and Pinot Meunier
Average dosage (final sweetening)	Tends to be lower; Dosaggio Zero can be very successful here (0 to 6 or 8 grams on average)	Tends to be higher; many require some additional sugar to achieve balance (4 to 6 and up to 12 grams on average)
Vintages	Tend to be more even due to the moderate climate, and, as a result, more vintage wine is released	Cooler climate tends to result in more multi-vintage wines with fewer vintage wines.
Top wines	More high-quality wines produced overall, especially compared to the price	Tête de Cuvées are released in small quantities in the best years.
Organization	No cooperatives	Several; the largest co-op alone produces 8 million bottles annually

Stylistically, Franciacorta is generally riper and somewhat softer than Champagne. Two more major points of stylistic differences between these two regions are the length of maturation on the lees and the final sweetness level.

But Franciacorta doesn't need to be compared to other wines. In fact, your Champagne-loving guests will be delighted to discover these wines. Franciacorta is effortlessly different and unique on their own merits as this guide has demonstrated.

- Minimum maturation on the lees: It is acknowledged that a wine that spends more time on its lees (the dead yeast cells) has more complex yeasty notes. The Franciacorta region has adopted a longer minimum length of time for their wines to spend on the lees than other traditional-method sparkling wines (see chart below). The warmer growing conditions of the Franciacorta region naturally produce wines with rich fruit aromas and flavors that can balance the stronger yeast notes.
- Final dosage: The warmer growing conditions of Franciacorta allow producers to pick grapes with a level of ripeness (containing natural sugar concentration), making a final adjustment with high levels of added sugar (dosage) unnecessary. For this reason, Franciacorta tends to have lower levels of added sugar in the wines, showing their terroir more transparently, relative to Champagne, where less ripe fruit might need to be adjusted with sweetness to achieve a balanced wine.

Traditional method sparkling wine	Maturation on the lees
Franciacorta	NV: 18 months Satèn and Rosé: 24 months Vintage: 30 months Riserva: 60 months
Champagne	NV: 12 months Rosé: 12 months Vintage: 36 months
Cava	NV: 9 months Riserva: 5 months Gran Riserva: 30 months

To complete the analysis of sparkling wines, Prosecco is made by the Charmat or *Martinotti* method, which is entirely produced in a tank. Prosecco is a fruitier, more generously aromatic but less complex style of sparkling wine made for immediate consumption and may show some level of deliberate sweetness on the palate, which just adds to its enjoyment. Franciacorta, by comparison, is more like a wine with bubbles, showing more elegant fruits and savory mineral notes, all framed by yeasty notes of the second fermentation in the bottle (Prosecco will not show these yeast notes or complexity).



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The grapes

Franciacorta will usually be a blend of Chardonnay and Pinot Nero, with the possible inclusion of Pinot Bianco (no more than 50%). More recently, production rules have been updated to also include the native grape Erbammat (up to 10% of the blend).

Overall, the region is planted to approximately 80% Chardonnay, 15% Pinot Nero, 4% Pinot Bianco and 1% Erbammat.

Chardonnay Chardonnay is valued for its intense, stone fruit flavors, which can turn even more tropical in warmer climates. It gives racy acidity, which contributes to the flavor of the Champagne blend, but it is also the main grape of the warmer Franciacorta region, with riper citrus and stone fruit aromas.

Pinot Nero (also known as Pinot Noir) is a little more difficult to grow, but it gives structure and depth to Franciacorta. It typically makes up a greater percentage in the *millesimati* (vintage) and *riserva* wines and is a necessary component in Franciacorta Rosé (must be at least 35% of the blend).

Pinot Bianco is only a small part of the region as it is also tricky to grow but enriches a Franciacorta blend with full body and lends floral, almond and citrus notes. While not popular overall, some of the most celebrated wines of the region, including Ca' del Bosco's Annamaria Clementi Riserva include Pinot Bianco in their iconic blend.

Erbamat is a native, late-ripening grape with high acid levels that is a strong ally against the effects of climate change. It has very recently been allowed in Franciacorta blends (except for Satèn) but we will need to wait until at least 2020 to taste these wines (due to the long maturation requirements of Franciacorta wines (see page 8).



The categories and styles of Franciacorta



Franciacorta DOCG, which is only for traditional-method sparkling wines of this region, can be made in one of several categories, including non-vintage, vintage-dated or rosé. Within these categories, the style of the wine may vary according to the final sweetness level (Dosaggio Zero, Brut, Extra Dry, etc.).

As of 2015, about 80% of Franciacorta was made in the non-vintage category with another 10.2% made as Satèn and 9.8% as Rosé.

Categories of Franciacorta

Franciacorta NV

The multi-vintage (or non-vintage) cuvée represents the house style of a winery and is usually made from Chardonnay and/or Pinot Nero, with a little Pinot Bianco. As noted in the previous section, the native grape Erbamato is now allowed as well. This NV style must spend at least 18 months on the lees, which is the longest minimum lees aging requirement in the world for non-vintage traditional method sparkling wines (see page 8).

Franciacorta Satèn

This is a style unique to Franciacorta (so much so that it has been patented by Franciacorta producers!). It is always a Blanc de Blancs, usually made from Chardonnay, but Pinot Bianco is allowed in up to 50% of the blend. What really makes this style unique is its lower pressure of carbon dioxide (less than 5 atmospheres), making the wine a bit softer, with a silky, creamy texture and a distinct style for the region.

Franciacorta Rosé

Pinot Nero must be at least 35% of the Franciacorta Rosé blend, though many producers use more. The Pinot Nero brings more body and delicate red fruit aromas to this less common style of Franciacorta.

Franciacorta Millesimato (Vintage)

Millesimato means vintage. These are produced only in high-quality years. The warmer growing conditions (relative to Champagne) means that Franciacorta can produce more wine that is transparent to a single, high-quality vintage. The exhilarating aromas and palate will reflect the weather conditions of that single vintage, which is further enhanced by a long maturation period (at least 30 months on the lees, but usually longer).

Franciacorta Riserva

In *millesimato* years of exceptional quality, the best fruit can be produced in a *riserva* style, which requires at least five years of quietly resting on its lees. These wines show a complexity and richness that speak to their extraordinary quality.

Summary: Franciacorta categories

Franciacorta	Franciacorta Satèn (an exclusive wine only produced in Franciacorta)	Franciacorta Rosé
<u>Grapes:</u> Chardonnay and/or Pinot Nero with Pinot Bianco (limited to 50%); Erbamato now allowed up to 10%.	<u>Grapes:</u> Always a Blanc de Blancs; Chardonnay plus up to 50% Pinot Bianco.	<u>Grapes:</u> Minimum 35% Pinot Nero plus Chardonnay and Pinot Bianco.
<u>Process:</u> a minimum of 18 months on the lees with a final pressure between 5 and 6 atmospheres.	<u>Process:</u> Creamy and soft due to the reduced pressure in the bottle (under 5 atmospheres) and only made in a Brut style.	<u>Process:</u> Red and white grapes are vinified separately. The wine can be made from just Pinot Nero via rosé-method fermentation or by blending Pinot Nero with Chardonnay and/or Pinot Bianco.
<u>Sensory profile:</u> Classic notes of second fermentation in the bottle: beautiful hints of yeasty brioche enriched with citrus (mandarin, lime, grapefruit), white fruits (pears and apples) and nuts (hazelnuts, almonds).	<u>Sensory profile:</u> This is a wine much appreciated for its very fine bubbles and lovely bouquet, which opens with yeast notes, spices and hints of ripe dried fruit. The palate will be lively but with a texture that gives the impression of luxurious silk.	<u>Sensory profile:</u> Fine and delicate, these wines usually show wild strawberry notes with currants and raspberries.
<u>Range of styles:</u> Dossaggio zero, Extra Brut, Brut, Extra Dry, Sec/Dry or Demi-sec.	<u>Range of styles:</u> Brut.	<u>Range of styles:</u> Dossaggio zero, Extra Brut, Brut, Extra Dry, Sec/Dry or Demi-sec.

All three types of the above Franciacorta can acquire greater complexity through a longer maturation. There are two further categories that are aged for years, producing prestigious wines of great complexity.

Summary: Franciacorta aged categories

Franciacorta Millesimato	Franciacorta Riserva
<u>Process:</u> Base wine of at least 85% from the stated vintage and released after a minimum of 37 months after harvest.	<u>Process:</u> Riserva is a Franciacorta Millesimato (including Satèn and Rosé) that has matured on its lees for at least five years (60 months) but many rest in the cellars for longer than the minimum requirements.
<u>Sensory profile:</u> : The ripeness of fruit and floral aromas will correspond to the weather conditions of that growing year.	<u>Sensory profile:</u> A savory and unique type of wine that will reflect the weather conditions of its growing year with depth and complexity due to the extended lees aging.

Does Franciacorta make still wines?

Curtefranca DOC covers the same geographical areas as Franciacorta DOCG but is reserved only for the still wines of the region. Many beautiful Chardonnays are produced (sometimes blended with a little Pinot Bianco). Also look for the rosso made from a blend of Cabernet Franc and/or Carmenere (minimum of 20%) with possibly Cabernet Sauvignon and Merlot. The Sebino IGT also covers the whole area of Franciacorta but provides a wider interpretation of the wines, including sweet wines.



Styles of Franciacorta

Each of the categories above (with the exception of Satèn) can be made in several styles according to the final dosage, which is a mix of wine and sugar added after disgorgement to replace the lost wine (see page 6). In practice, the vast majority of Franciacorta will be Brut or Dosaggio Zero (as noted on page 7), due to warm days and cool nights, Franciacorta is bottled with much less residual sugar than Champagne. Dosaggio Zero can work very well in nearly every vintage of Franciacorta, and there has been a strong movement to bottle more Franciacorta with no additional sugar.

What this means is that Franciacorta wine will be more transparent to its terroir (unadulterated by additional sugar) and drier, yet will be fruitier than Champagne. Your guests will appreciate the resulting harmonious wine.

Style	Grams of residual sugar per liter
Dosaggio zero (non-dosed; the driest)	Up to 3
Extra Brut (very dry)	Up to 6
Brut (dry)	Up to 12
Extra Dry (soft)	Between 12 and 17
Dry (slightly sweet)	Between 17 and 32
Demi-sec (sweet)	Between 32 and 50



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The history

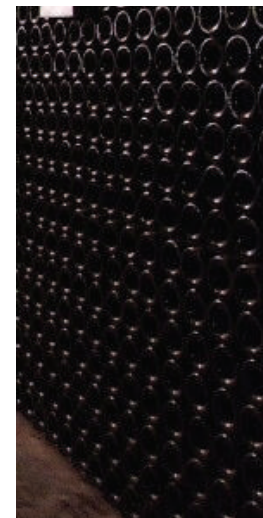
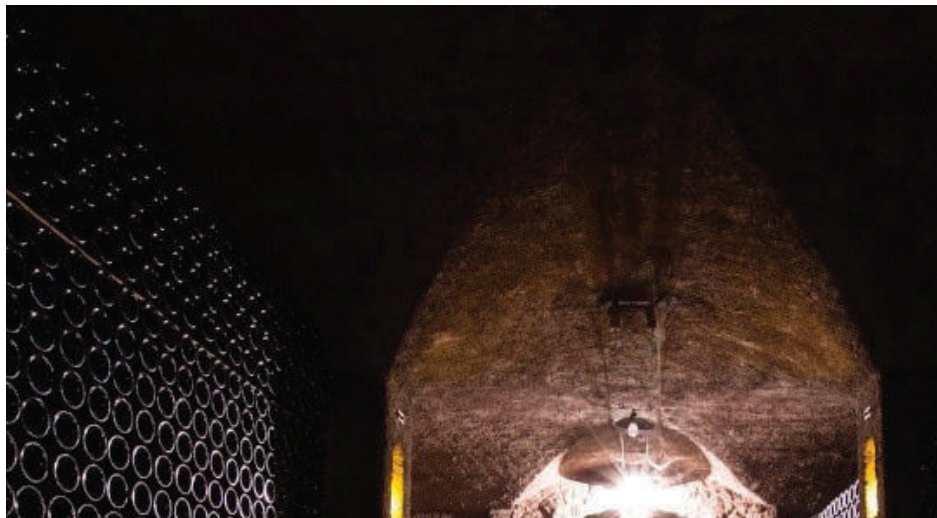
While Franciacorta's history as a sparkling wine region is recent, its viticultural history is ancient.

Franciacorta was first mentioned by a variant of its current name in 1277, when the area was defined as "*Franzacurta*". This name appears to be derived from *corte franca* (meaning "free land"), which refers to its status at the time as a tax-free trade area that was largely tied to covenants and monastic orders.

The first sparkling wines were recorded here in the 16th century, though most wines at the time were still wines. The modern history of Franciacorta began in the 1960s, and local producers have been working together to build this into an internationally-recognized sparkling wine region for the past 50+ years.

Paradoxically, the modern success of Franciacorta results from the absence of a long winemaking tradition. In this respect, Franciacorta can be compared to California in that it is a region with ideal growing conditions that has been developed by unbridled winemakers who are ready to discard obsolete techniques and introduce fresh ideas to the production of these wines. And with the wealth and access to important markets like Milan, there is a real entrepreneurial spirit in modern Franciacorta.

1277 – 'Franzacurta' is first mentioned
1570 – the sparkling wine of this area is mentioned
1961 – the first-ever bottle of Franciacorta is released
1967 – Franciacorta is awarded DOCG status
1995 – Franciacorta is elevated to DOCG status, the first traditional method Italian sparkling wine to achieve this



Opening a Bottle of Franciacorta



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Being able to open a bottle of Franciacorta with ease and confidence will make a positive impression of your professionalism to your guests.

Make sure that the bottle is well-chilled. Use a 50/50 mixture of water and ice to cool a bottle down quickly.

Present the bottle to be sure that is the bottle that was ordered.



Remove the foil either using the tab or your wine key.



Hold the cork securely in place while you loosen the cage.

It is important to remember that once that cage is loosened, your hand must never leave the cork, as the pressure inside the bottle is twice that of a car tire!



Tilt the bottle to about a 30° angle while gripping the cork. Use your other hand to grip the base of the bottle. Be very aware of your surroundings, and however tempting, do not point the bottle at anyone.

Holding the cork in place, *twist the bottle* while keeping pressure on the cork to keep it from popping out prematurely.



Once the cork starts to loosen from the sides of the bottle neck, you can control how quickly (and loudly) the bottle will pop. The louder the pop, the more bubbles you lose, so you should aim for a quiet hiss.

After the cork is removed, quickly wipe the lip and serve. The Franciacorta region has tested and created its own glass shape (see below), but you can also use white wine glasses to better take in all of the delicate aromas. Avoid flutes!

#FluteFree!

Aged on its lees longer than any other sparkling wine region (see page 8), Franciacorta is best served in a glass that will be able to give off all of its aromas and flavors.

The Franciacorta glass starts with the tulip shape, which has a wider flared body and mouth than a standard flute. This wider body allows you to enjoy and appreciate the artisan winemaking, and really take in all of the flavors and aromas. The glass is taller and more narrow than a white wine glass, with the large bowl narrowing at the rim to help hold the bubbles longer.

Franciacorta is wine above all else, and the wide-mouth wine glass allows you to appreciate and savor the flavors and aromas.

Though flutes feel festive, Franciacorta is best served using a Franciacorta glass or white wine glass.



Selling Franciacorta



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Due to the small size and production of the region, Franciacorta can be an opportunity for you to expose your guest to a new, exclusive wine experience. Franciacorta moves effortlessly between tradition and innovation, appealing to a wide range of guests and upon tasting, your customer will recognize why it has a growing reputation in the sparkling wine world. Its wines are riper and more immediately appealing compared to Champagne. With a profile that is closer to “wine with bubbles” than sparkling wine, these wines belong on every table.

Suggesting Franciacorta as you first approach the table can be very effective, especially if you can sense that this is a celebratory meal.

Franciacorta has a set place among aperitifs but can also be an excellent accompaniment to hot dishes. The driest styles from dosaggio zero through brut go down well with oysters, sashimi, or simply prepared chicken. Fresh seafood and shellfish are always a successful match. The fine bubbles and high acidity in Franciacorta are a perfect foil for fried dishes.

Franciacorta Satèn is unique to Franciacorta and unique in the world of sparkling wines. An indulgent way to prepare your senses for the meal to come, the wine's silky palate can highlight the creaminess of risotto while its inherent acidity will continually refresh. For a meal that tends to feature delicate offerings (like lightly grilled vegetables, poached eggs, carpaccio or flaky seafood), Satèn's soft structure will gracefully echo these dishes and elevate your guests' experience.

Dosaggio zero	Ideal as an aperitif or with sushi, shellfish (especially oysters) and seafood
Extra Brut	Excellent with soft and rich cheeses, cream sauces, fried vegetables, fish or poultry
Brut	Perfect for the whole meal, and superb with clams, lobster with butter.
Statèn	Baked pasta subtly flavored risottos and fish-based dishes
Rosé	Best with charcuterie, mushroom-based dishes, shrimp, salmon or tuna tartare, and grilled meats like lamb, pork and veal

Franciacorta NV is vibrant and a perfect aperitivo, with Satèn being softer and Rosé more robust and red-berried. Vintage and Riservas carry complexity and longevity.

Don't be afraid to pair Franciacorta throughout the whole meal. Most guests will probably think of Franciacorta as separate from still wine, but the more intense offerings like Franciacorta Rosé, Millesimato or Riserva can work very successfully with a wide range of dishes. Even many non-vintage brut Franciacorta bottlings, with ripe fruit and elegant mousse, will refresh your guests' palate for the next bite, and the complexity here will not be overwhelmed by heavier dishes such as lobster, lamb or veal.



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Art as Wine: The Ca' del Bosco Difference (?)

Ca' del Bosco's principles are rooted in our commitment to excellence, which starts with the grapes. As one of Franciacorta's pioneers, we were able to plant vines in the best viticultural sites in Franciacorta. We were founded in 1968, and have proudly been awarded the 2nd most Gambero-Rosso Tre Bicchieri honors (second only to Gaja), a true testament to consistency, especially given our short history! Ca' del Bosco has even gone to the lengths of patenting its own innovative techniques to ensure purity as "king" and quality as "queen" and is the perfect recommendation when you want to provide your discerning customers with a healthier option – we have some of the lowest presences of sulfites and residual sugars in the industry!

Less is More: Our Unique Philosophies

If the grapes are healthy, if they are processed with a high level of system hygiene, and if oxygen is eliminated during pressing and bottling; the result is a very low level of Sulphur Dioxide.

Farming all of our own 540 acres, we prefer to maintain direct control over every stage of the viticultural process. Organic and sustainable practices have always been of paramount importance to us, and in 2019 100% of our vineyards will be certified organic.

Our patented "Berry Spa" washes off any mycotoxins, parasitic fungi, and residual traces of heavy metals present as microflora on grapes, eliminating the chance of reduced or unpleasant aromas. This means more digestibility and purity of fruit.

We are the only house in the world to use a patented machine that enables us to eliminate oxygen during disgorgement before corking. This means even less sulfites! We state exactly how much Sulphur Dioxide there is in each wine with respect to the legal maximum for organic white wines of 185mg/L. (Our cuvees range from 45-60mg/L – about one third to one half of our competitors). If you think that's great, what about the fact that a category Brut sparkling wine is allowed maximum 12g/L residual sugar...Ca' del Bosco's cuvees range from 0-4g/L.

To further ensure quality control to our customers, every cork is tested, and the smoother, less porous end faces the inside of the bottle. This means approximately double the aging potential of our competitors, with extraordinarily rare instances of compromised bottles. In fact, every bottle of Ca' del Bosco is completely traceable, with a name and number that can identify the vineyards of origin, and every technical detail that occurred during the bottle's production.

Wines to Try

Ca' del Bosco Cuvee Prestige MV, Franciacorta DOCG

Region: Franciacorta

Grapes: 75% Chardonnay, 15% PinotNero, 10% Pinot Bianco

Dosage: < 4 g/L

Sulfites: < 53 mg/L

Production: Classic (Franciacorta) method; rested on its lees for minimum 25 months before bottling

Tasting Notes: Aromatic profile with spicy nuances of spearmint and fresh oregano leaf. Some heavier tones of stone fruit, honeydew melon and blanched almond make this wine rounded and well-balanced.

Pairing: Perfect balance of acidity to be enjoyed on its own as an aperitivo by-the-glass or alongside *prosciutto e melone*, *frittomisto* or fresh soft cheeses.



*The essence of versatile
multiple-vintage Franciacorta,
in Ca' del Bosco's elegant
extra-brut house style.*

Ca' del Bosco Vintage Collection Dosage Zéro, Franciacorta Millesimato DOCG

A precise and pure expression of a single vintage, with no "liqueur d'expédition" (dosage) added at disgorgement.



Region: Franciacorta

Grapes: Chardonnay 65%, Pinot Nero 22%, Pinot Bianco 13%

Dosage: 0g/L

Sulfites: <50 mg/L

Production: Classic (Franciacorta) method; rested on its lees for minimum of 48 months before bottling

Tasting Notes: Laser-focused with delicate aromas of stone fruit, white spring flowers, crushed stone, lemon pastry and hazelnut; Lively palate of creamy yellow apple, tangerine zest, brioche and mineral notes

Pairing: Ideally enhances the purity of chilled shellfish, and raw/cured fish, such as "Siberian" Caviar, West Coast oysters, sushi, sashimi.

Ca' del Bosco Annamaria Clementi 2008, Franciacorta Riserva DOCG

An iconic Riserva wine made only in the finest years, spending 100 months on the lees and dedicated to the winery founder's mother, Annamaria Clementi.



Region: Franciacorta

Grapes: Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%

Dosage: 0g/L

Sulfites: <45 mg/L

Production: Classic (Franciacorta) method; extended aging for up to double the time legally required by law (60 months) to bring out the best in the wine's sensory profile

Tasting Notes: Complex nose of apricot, exotic fruit, freshly baked baguette and warm yeasty notes. Ripe cherry, mandarin orange peel and salted almond flavors, crushed mineral and menthol herb on the finish.

Pairing: A natural companion with Osetra Caviar, creamy risottos and pastas with truffle, seared scallops and lobster.

Review Questions

1. Where is the Franciacorta wine region?
2. How is Franciacorta made?
3. What are some of the key differences between Franciacorta and Champagne?
4. How would you describe some of the aromas and flavors of Franciacorta NV?
5. What is Satèn and what makes it unique?
6. Where does the name Franciacorta come from?
7. Why should Franciacorta not be served in a flute?
8. What dishes (in your own restaurant) would you recommend for Franciacorta NV? For Franciacorta Riserva?

