



Ca' del Bosco

A WORK OF ART CALLED WINE

History

- **1964, Annamaria Clementi** bought a small house on 2 acres in the hills near Erbusco
- **1968, 15 year-old Maurizio Zanella** approached his family about transforming a parcel of forest land into a vineyard.
- The land locally known as “Ca del Bosc”-- or “**house in the woods**”, became **Ca' del Bosco**.
- Today, under the direction of **Cellarmaster Stefano Capelli**, **Ca' del Bosco is considered a category leader and the industry standard** when it comes to luxury sparkling wines; not only in Italy, but around the world.

Region

- **Franciacorta describes the name of the place, the name of the wine, and the name of the production method.**
- Franciacorta is a section of the Province of Brescia in the **northern Italian region of Lombardy**.
- One of the first regions to get DOC status for its still wines in 1967, in **1995 Franciacorta was made a DOCG** wine for its sparkling wines
- The grape varieties allowed to produce Franciacorta DOCG: **Chardonnay, Pinot Bianco, Pinot Nero**, and Erbatat.
- Franciacorta is produced with second-fermentation in bottle, called **Metodo Classico** (Method Champenoise).

Principles

- Our **commitment to excellence** starts with the grapes, and as one of Franciacorta's pioneers, Ca' del Bosco planted in the best viticultural sites.
- Ca' del Bosco patented its own innovative techniques ensuring **purity as “king” and quality as “queen”**.
- We provide consumers a more **natural wine** with some of the **lowest presences of sulfites and residual sugars** in the industry.
- Though a young winery, we are the **#2 winery for most awarded Gambero Rosso Tre Bicchieri** (second only to Gaja).

Philosophies

- 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 paramount**, and in 2019 100% of our vineyards will be “Certified Organic”.
- We have **complete traceability on every bottle**, with a name and number that can identify the vineyards of origin, and every technical detail that occurred during the bottle's production.

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*.

- 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 our 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.**
- A category “Brut” sparkling wine is allowed maximum 12g/L residual sugar, **our cuvees range from 0-4g/L.**
- **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.