

CURTEFRANCA BIANCO DOC CURTEFRÁNCA

Grapes	Chardonnay 100%
Origin	Adro, Capriolo, Cazzago San Martino, Erbusco
Cultivation systems	Guyot - Casarsa
Plant density	3000 - 5000 vines per hectare
Yield	100 quintals of grape per hectare
Wine yield	65% or 65hl per hectare
Average age of vines	22 years
Harvest period	August
Vinification	Manual selection of grapes
	Soft pressing
	Cold settling
	Inoculation with selected yeast
First ageing	Fermentation of 20 days in stainless steel
	Partial malolactic fermentation
Stabilisation	Cold static



750ml

The colour is bright yellow with light golden hues, the nose rich with evident notes of exotic fruits, white flowers that give the wine a pleasant freshness and, in the background, hints of tobacco, sweet almond and vanilla. On the palate it is full-bodied with traces of minerals and the taste reveals a lively fragrance and a pleasant acidity that prolongs the length in the mouth.

