CURTEFRANCA DOC

# CURTEFRÁNCA

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| **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<br>Soft pressing<br>Cold settling<br>Inoculation with selected yeast<br>Fermentation of 20 days in stainless steel<br>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.

Contadi Castaldi
FRANCIACORTA




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