



VIGNA DORATA  
FRANCIACORTA



## CURTEFRANCA BIANCO

WINE NAME: *Curtefranca Bianco D.O.C.*

GRAPE VARIETY: *Chardonnay 100%.*

SOIL COMPOSITION: *Alluvional morain soil of early origin with a sandy, loamy structure and very frequent presence of morain stones. The morainic stones are frequent to very frequent.*

VINE: *"Campo Sala" in the Sala area, of the village of Cazzago San Martino.*

EXPOSURE AND HEIGHT: *South-western exposure with a light slope at 250 meters above sea-level.*

GRAPE PRODUCTION: *90 ql./ha*

HARVEST TIMING: *Between the end of August and early September. Grapes are harvested by hand in the coolest hours of the morning.*

VINIFICATION: *After a light pressing, the best musts are fermented in steel tanks at a controlled temperature, never above 18° C. The resulting musts remain in contact with the yeasts for approximately 6 months. The wine is bottled at the end of the following spring.*

*Sensorial evaluation: Pale yellow in colour with greenish highlights, it has an elegant and fruity bouquet with citrus and tropical fruits aromas. A wine with a full body and a good structure. It has a richly persistent fresh and palatable taste.*

SIZES:



0,75 l

