



VIGNA DORATA
FRANCIACORTA



CURTEFRANCA ROSSO

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

GRAPE VARIETY: *Cabernet Sauvignon, Cabernet Franc, Merlot, Nebbiolo and Barbera, all cordon trained.*

SOIL COMPOSITION: *Drumlins of early origin with a loamy sandy structure and very frequent presence of morain stones.*

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

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

GRAPE PRODUCTION: *75 ql./ha*

HARVEST TIMING: *Usually takes place at the end of October depending on the different maturation timings of the various grape varieties.*

VINIFICATION: *Destemming crushing and maceration take place in stainless steel tanks at temperatures ranging from 25 to 30° C. Maceration lasts approximately 18 days with a vilification in stainless steel tanks for 80% of the must. Blending and bottling are the next steps, followed by a three-month refining in bottles and the final packaging and shipping.*

Sensory evaluation: Bright red wine with ruby red reflections. Intense and fruity fragrance with dried fruit, vanilla and spices scents. Full and rich on the palate, with full but well behaved tannins.

SIZES:



0,75 l

