



VIGNA DORATA
FRANCIACORTA



CURTEFRANCA RUNCAT

WINE NAME: Curtefranca Rosso D.O.C. "Runcat".

GRAPE VARIETY: Cabernet Sauvignon, Cabernet Franc, Merlot, Nebbiolo and Barbera.

SOIL COMPOSITION: alluvional morain soil of early origin with a structure of loam and very frequent presence of morain stones.

HARVEST TIMING: harvest timing depends on the time of best ripening of the different kinds of vines, however all grapes are harvested by the end of October, strictly by hand.

VINIFICATION: after pressing and stripping, maceration takes place in steel recipients with regular temperature between 25 e i 30° C. Maceration duration depends on the year, however never less than 18 days. At this point, the wine ages in small oak barrels for 24 months, after which the wine is blended and put into bottles. Bottle-ageing lasts another six months and completes the wine production, preceding only packaging and sell, which take places approximately 30 months after harvesting.

SIZES:



0,75 l



1,5 l

