



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.

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 musts are fermented in steel tanks at a controlled temperature, never above 18° C.

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

