



Curtefranca Bianco

CURTEFRANCA BIANCO DOC

TASTING NOTES

Straw yellow colour. Wine with a very fresh character. Decided notes of white flowers on the nose and hints of saltiness.

WINEMAKING

After destemming and crushing, the grapes are fermented in steel tanks. Fermentation in contact with the skins lasts about 10 days.

During this period the pump-over is done at regular intervals, to increase the extraction of tannins and colour.

Each vineyard is vinified separately from the other and at the end of fermentation the wine is racked into barriques where it rests for 12 months. At the end of the ageing process, wines from the various vineyards are blended and bottled.

BLEND

80% Chardonnay - 20% Pinot White

ALTITUDE

250 m.a.s.l.

SOIL

Agillose Limestone

HARVEST PERIOD

Beginning of September

FORM OF FARMING

Guyot planting with 5,000 vines per hectare

AGING

6 months in steel tank

NUMBER OF BOTTLES PRODUCED

60.000 litres 0,75 - 15.000 litres 0,375



FERGHETTINA



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BIANCO