



CURTEFRANCA DOC ROSSO 2017

ALCOOL 12.00%
TOTAL ACIDITY 7.30%
DRY EXTRACT: 28.30 G/LT

THE CURTEFRANCA ROSSO DOC 2017

IT WAS PRODUCED WITH CABERNET FRANC, CABERNET SAUVIGNON, MERLOT AND, TO A LESSER EXTENT, BARBERA AND NEBBIOLO GRAPES. THE GRAPES WERE HARVESTED IN FULL RIPENESS IN THE FIRST FORTNIGHT OF OCTOBER; THE FERMENTATION TOOK PLACE IN CONTACT WITH THE SKINS FOR ABOUT 10-12 DAYS.

TO REFINE AND AMALGAMATE THE BOUQUET, THE PRODUCT WAS STORED FOR ABOUT A YEAR IN BARRIQUES. ONCE THE CONTACT IN THE WOOD WAS COMPLETED, THE PRODUCT WAS PLACED IN STAINLESS STEEL TANKS. AFTER THREE MONTHS THE PRODUCT WENT INTO THE BOTTLE, WHERE IT RESTED, CHARACTERIZING ITSELF FROM 4 TO 6 MONTHS BEFORE BEING PUT ON THE MARKET.

CURTEFRANCA ROSSO DOC HAS ACQUIRED AN INTENSE RED COLOR AND IS PRESENTED TO THE TASTING WITH SOFTLY FRUITY TONES AND SLIGHT HERBACEOUS HINTS. IT IS AN IDEAL ACCOMPANIMENT TO RICHLY SEASONED FIRST COURSES, ROASTS AND CHEESES. OPTIMAL SERVING REQUIRES AN AMBIENT TEMPERATURE OF ABOUT 18 DEGREES AND UNCORKING FOR AT LEAST 30-45 MINUTES BEFORE SERVING. WE RECOMMEND THE USE OF LARGE GLASSES FOR

TO FULLY OBTAIN THE MAXIMUM YIELD OF TASTE AND AROMAS.

AVAILABLE IN BOXES OF 6 BOTTLES OF 0,75 LT

