



CURTEFRANCA ROSSO DOC

TECHNICAL SHEET

GRAPE VARIETY	Cabernet Sauvignon (30%); Merlot (30%); Barbera (20%); Cabernet Franc (10%); Nebbiolo (10%)
GRAPES PROVENANCE	Gussago (BS), eastern border of Franciacorta
TYPE OF AREA	Hilly, 250 – 300 asl. All vineyards are terraced facing south
TYPE OF SOIL	Limy-clayey and rocky soil
TRAINING SYSTEM	Guyot, spurred rope
HARVESTING	end of September, beginning of October
AVERAGE YIELD FOR Ha	60 ql/ha; 40 hl/ha
VINIFICATION	The first operation occurs in thermal-conditioned steel tanks. The alcoholic fermentation has a total duration of twelve-fifteen days, including the maceration in contact with the skins.
BOTTLING	March
REFINEMENT IN BARRIQUE	12 months
REFINEMENT IN BOTTLE	at least 3 months
ANNUAL PRODUCTION	3500 bottles
ALCOHOL CONTENT	13% Vol.

Obtained from Cabernet Franc and Sauvignon, Merlot, Barbera and Nebbiolo grapes, this is the red Curtefranca proposed by Le Cantorie.

A classic daily wine, which, thanks to its complex characteristics and twelve months of aging in barrique, can be included among the reserves.

It is a wine that openly declares its origins from the eastern border of Franciacorta, with a ruby red colour and a pleasant perfume of good persistence, which inspires scents of undergrowth. It has a round taste, which maintains notes of youth and makes it suitable for matching with pasta dishes and red meat.