

CURTEFRANCA D.O.C. WHITE

DESCRIPTION:

It presents a straw-yellow colour with some light green reflections; it offers a genuine olfactory sensation, persistent with a refined and an elegant bouquet of peach, citrus and white flowers. Averaged structure, with a nice acid vain, presenting a nice persistence and sapidity.

GRAPES:

100% Chardonnay

YIELD/HA: 65 hl

WINE MAKING PROCESS:

The grapes are subjected to a gentle pressing and thereafter to an alcoholic fermentation in stainless tanks with a constantly monitored temperature. Wines are kept in the tanks for 8 months and then bottled.

FOOD MATCHING:

First courses, white meat and fish.

SERVING TEMPERATURE: 12° C.

