



Curtefranca DOC Rosso

Alcohol: 12,5 % vol.

Vintage: 2006

Component grape varieties and percentages: Cabernet Franc 25% - Cabernet Sauvignon 25% - Merlot 30% - Nebbiolo 10% - Barbera 10%

Year first produced: 1990

Average annual production: 20,000 bottles

Vineyard location and exposure: In the heart of our estate vineyards in the commune of Passirano, with east-southeast exposure.

Soil profile: Undulating terrain in a glacial-origin bowl, with loose soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard names: Travaino, Fortunato, Frusca.

Training system: Spurred cordon.

Yield per hectare: 90 quintals of grapes/hectare = 61 hectolitres/hectare.

Harvest: Hand picking into small boxes, during the last week of September and the first week of October 2006.

Vinification: The grapes were de-stemmed and pressed, and the must went into stainless steel fermenters for a controlled-temperature, floating-cap fermentation, followed by malolactic fermentation inoculated with cultured yeasts and bacteria.

Maturation, ageing: Part of the wine matured in steel and part in 225-litre barriques for at least 12 months. After bottling, the wine spent another 3 months in the bottle before release.