



bottle sizes

0.75 l

## Curtefranca DOC Bianco “Campolarga”

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**Alcohol:** 12,5 % vol.

**Vintage:** 2011

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**Component grape varieties and percentages:** Chardonnay - Pinot Blanc

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**Year first produced:** 1973 (under the name campolarga, 2008 vintage)

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**Average annual production:** 15,000 bottles

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**Vineyard location and exposure:** In the heart of our estate vineyards with east-southeast exposure.

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

**Training system:** Spurred cordon and Guyot.

**Yield per hectare:** 90 quintals/hectare = 58 hectolitres/hectare.

**Harvest:** Hand picking into boxes within the second and the third decade of August 2011

**Vinification:** Pneumatic pressing, then settling for 12 hours at 13°C and controlled-temperature fermentation with cultured yeasts. After the initial fermentation part of the wine went through malolactic fermentation.

**Maturation, ageing:** The wine rested on the lees in stainless steel tanks through January 2012; the wine was then filtered and bottled, and remained in the bottle a minimum of two months before release.