



bottle sizes

0.75 l



Curtefranca DOC Bianco “Campolarga”

Alcohol: 12 % vol.

Vintage: 2014

Component grape varieties and percentages: Chardonnay - Pinot Blanc

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

Average annual production: 20,000 bottles

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: Guyot.

Yield per hectare: 85 quintals/hectare = 51 hectolitres/hectare.

Harvest: Hand picking into boxes in the first decade of September 2014. First certified organic harvest.

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 2015; the wine was then filtered and bottled, and remained in the bottle a minimum of two months before release.