



bottle sizes



0.75 l



1.5 l

## Curtefranca DOC Rosso “Fontecolo”

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**Alcohol:** 12.5 % vol.

**Vintage:** 2008

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**Component grape varieties and percentages:** Cabernet Franc - Cabernet Sauvignon - Merlot - Nebbiolo - Barbera

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**Year first produced:** 1990

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**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 soils of medium fertility, with medium-deep gravel-pebble mixture.

**Training system:** Spurred cordon.

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

**Harvest:** Hand picking into small boxes, during the first week of October 2008.

**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.