



FRANCIACORTA

MOSNEL

1836

CURTEFRANCA
ROSSO DOC
FONTECOLO
2015

Cabernet Franc, Merlot, and Cabernet Sauvignon combine in a wine that is intense yet judiciously proportioned, appealing with fresh-picked, crunchy wild red berryfruit, dark cherry, ripe plum, wild blackberry, all enlivened with a vein of wild herbs that lend pungent complexity to a suite of velvety tannins.

YIELD PER HECTARE: 90 quintals/hectare = 61 hectolitres/hectare.

HARVEST: Hand picking into small boxes, during the last week of September 2015.

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.

ALCOHOL: 13% vol.

COMPONENT GRAPE VARIETIES: Cabernet Franc - Merlot - Cabernet Sauvignon.

YEAR FIRST PRODUCED: 1990.

0,75lt 15.000

