

CURTEFRANCA BIANCO DOC UCCELLANDA

Grapes	Chardonnay 100%
Cultivation system	Guyot
Plant density	5000 vines per hectare
Yield	80 quintals of grape per hectare
Average age of vines	28 years
Ageing	100% pièces
Acidity	5.8



750ml

This wine was named after the vineyard where the grapes are harvested: 4.14 hectares at approximately 300 meters above sea level, among the most sun-kissed in the Franciacorta area. The substrate consists of carbonate-rich glacial deposits, characterized by sandy-silty textures, compacted with gravel under the glacier's pressure. A varietal chardonnay, the wine ferments and matures for one year in small 228-liter oak barrels, before spending 6 more months in the bottle. The golden yellow color anticipates an ample, exquisite and refined bouquet, in which delicate hints of vanilla envelop quince and ripe citrus fruit sensations. On the palate, it is creamy and embracing, smooth, silky, well-structured and dynamic, marked by deep aromatic reminiscences.




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