

## CURTEFRANCA BIANCO DOC CONVENTO SS. ANNUNCIATA

<b>Grapes</b>	Chardonnay 100%
<b>Cultivation system</b>	Guyot
<b>Plant density</b>	5000 vines per hectare
<b>Yield</b>	80 quintals of grape per hectare
<b>Average age of vines</b>	28 years
<b>Ageing</b>	100% pièces
<b>Acidity</b>	6.1



750ml

The SS. Annunciata vineyard is located on Mount Orfano, like the monastery from which it takes its name, built in 1449. The friars who inhabit this mystical, spiritual retreat chose Bellavista to revitalize a one-off vineyard, whose origins date back to the turn of the first millennium. Consisting of 5.45 hectares in total, the slope enjoys a mediterranean climate and is composed of two separate soils, one above and the other below a tree that stands between them. Two plots which obviously require specific care, separate harvesting and different winemaking procedures for their grapes to create a small cuvée. The 100% chardonnay must ferments for 3-4 years in small oak, where it spends 12 more months, followed by another year in the bottle. The color is a bright straw yellow, the tempting and multi-faceted aromas offer nuances of ancient roses and geranium, pineapple and apricot. In the mouth, this wine is surprising, deftly combining hints of ripeness with an original mineral and acidic seam. The finish is sapid, fresh and long-lasting.

