



bottle sizes

0.75 l

Curtefranca DOC Bianco “Campolarga”

Alcohol: 12,5 % vol.

Vintage: 2008

Component grape varieties and percentages: 60% chardonnay - 40% pinot blanc

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

Average annual production: 15,000 bottles

Vineyard location and exposure: In the heart of our estate vineyards in the commune of passirano, at the foot of the monterotondo and fantecolo hills, 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.

Vineyard names: Larga cani, larga vecchia, limbo, and mosnel.

Training system: Spurred cordon.

Yield per hectare: 90 quintals/hectare = 58 hectolitres/hectare.

Harvest: Hand picking into small boxes, between the end of august and early september 2008.

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 february 2009; the wine was then filtered and bottled, and remained in the bottle a minimum of two months before release.