



Silvestre 2018 Curtefranca Bianco

DOC

Grapes: Chardonnay: 85%, Pinot Bianco 15%.

Vineyards: The grapes come from two vineyards planted about 25 years ago, both in the district of Colzano lying in the municipalities of Capriolo and Adro.

Yield per hectare: On average, a hectare yields about 8,000 kg of grapes.

Wine-making process: the grapes are picked as soon as they are fully ripe and this year they were harvested in early September. They are then hand sorted and pressed at less than one atmosphere to ensure only a first fraction of must. After fermenting slowly at a controlled temperature, the wine remains in contact with yeasts for six months. 80% of the wine is refined in steel vats while the remaining 20% undergoes a second passage in small oak barrels. The two fractions are then assembled without malolactic fermentation at the start of spring.

Alcohol content: 12.50

Other analytical data: Total acidity 5.60 Volatile acidity 0.23 - pH 3.16.