



Silvestre 2016 Curtefranca Rosso

DOC

Grapes: Cabernet Sauvignon 30% - Cabernet Franc 25% - Merlot 40% - Barbera 5%.

Vineyards: The grapes come from two vineyards. The first in Capriolo, from the vines planted about 22 years ago on the slopes surrounding the winery itself, and the second in Adro, in the Colzano district, planted roughly 15 years ago.

Yield per hectare: Averagely, a hectare produces about 7500 kg of grapes.

Wine-making process: the grapes are harvested when they reach their perfect maturation towards the end of September. After being picked by hand and accurately selected, the grapes are removed from their stalks and left to steep in vats at a controlled temperature. After about three weeks, the juice is drawn off into oak barrels and steel vats. In the following spring, after the malolactic fermentation is complete, the wines are assembled and ultimately refined in wood or steel vats.

Alcohol content: 12.50

Other analytical data: Total acidity 6.20 – Volatile acidity 0.33 – pH 3.32