CURTEFRANCA BIANCO 2015

GRAPES: CHARDONNAY
ALCOHOL: 12.00
ACIDITY: 7
DRYEXTRACT: 19.90

Produced only with Chardonnay grapes picked up only when are in full maturation.
Grapes are softly crushed and the fermentation is made in a controlled temperature.

The colour is straw yellow with greenish reflections. With an harmonious, fruity and fresh taste, this wine is suitable with hot or cold appetizers, tasteful first dishes and fish.

Service temperature: 8-10°C

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