

# CORDELIO

## CURTEFRANCA D.O.C. RISERVA

### Grapes

45% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc, 5% Barbera, 5% Nebbiolo.

### Area:

Unique microclimate of the southern part of the "Monte Orfano". The terraced vineyards stretch for 24 hectares and surround Castello Bonomi at a height of 275 metres.

### The wine:

Harvest is carried out in the last days of October. The yield per hectare is of 30 hectolitres with a vine density of 6500 plants per hectare. After a soft pressing, the must ferments in contact with the skins for 18/20 days in big oak barrels, then it ages for at least 16 months in new barriques. After the bottling, the wine ages in the bottle for 12 months.

### Organoleptic characteristics:

**Colour:** intense ruby red.

**Bouquet:** nice full bouquet with notes of ripe fruit, spices, vanilla and coffee.

### Taste:

Full, dry, the round tannins are perfectly balanced with a nice acidity. Elegant and fine, on the mouth it is very delicate and lingering.

### Gastronomic matches:

Great with ravioli stuffed with meat, game, roasts, cheese and at the end of the meal.

**Alcohol content:** 14,0%Vol

**Service temperature:** 18-20° C.

**Available size:** 750 ml – 1.500 ml



### *Wine Guides:*

2 glasses Gambero Rosso  
90/100 Veronelli  
3/5 grapes A.I.S Duemilavini



**Gold Medal at the  
Berliner WeinTrophy,  
2010 and 2011**

CASTELLO BONOMI

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