

# SOLICANO

## CURTEFRANCA BIANCO RISERVA D.O.C.

**Grapes:**

100% Chardonnay

**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.

Careful selection of the grapes from 10 to 25 August with an average yield of 52 Hl. per hectare.

**The wine:**

The harvest is carried out by hand from 1 to 10 September. The yield per hectare is of 39 hectolitres with a vine density of 6500 plants per hectare. Cold maceration for 12 hours in contact with the skins. After a soft pressing, the must ferments in contact with the skins in steel tanks at a temperature of 14-16°C, then it ages for at least 12 months in barriques used for the second and third time. After the bottling, the wine ages in the bottle for 9 months.

**Organoleptic characteristics:**

**Colour:** straw yellow with greenish tinges.

**Bouquet:** notes of ripe fruit, hazelnut and vanilla.

**Taste:** nice acidity, intense, rich, fresh and lingering.

**Gastronomic matches:** great with fish dishes, stews, savoury first courses and poultry.

**Alcohol content:** 12,5%Vol

**Service temperature:** 12-14° C.

**Available size:** 750 ml

*Wine Guides:*

2 Glasses Gambero Rosso

88/100 Veronelli

CASTELLO BONOMI

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