

CONTE FOSCARI

CURTEFRANCA ROSSO D.O.C.

Grapes:

50% Cabernet Sauvignon, 40% Merlot,
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.

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

The wine

Harvest is carried out in the last days of October. The yield per hectare is of 48 hectolitres with a vine density of 6500 plants per hectare.

After a soft pressing, the must ferments in contact with the skins in steel tanks, 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: ruby red with violet reflexes.

Bouquet: scents of red fruits, blackberry and plum.

Taste: succulent, fruity, complex with herbaceous notes due to the presence of Cabernet. Pleasant when young, but it can improve over the long term.

Gastronomic matches:

Excellent with beef with olive oil, typical dish of the Lago d'Iseo. Very good with red meat and aged cheeses.

Alcohol content: 13,5%Vol

Service temperature: 18-20° C.

Available size: 750 ml



CASTELLO BONOMI

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