



# Terre Bianco d.o.c.

Straw colour with greenish tinges, intense and persistent bouquet with a note of ripe apple. The flavour is one of a wine with a good structure and alcohol content; it is soft and very pleasant.



## TYPE

**Terre di Franciacorta D.O.C.V.Q.P.R.D.**

**Curtefranca D.O.C.V.Q.P.R.D.**

## GRAPES

Chardonnay 100%.

## HARVEST

From 1 September to 10 September harvesting strictly by hand, with very careful selection of the bunches before pressing.

## CULTIVATION METHOD

Buttressed bars.

## AVERAGE YIELD PER HECTARE

54 HI.

## WINE-MAKING

Alcoholic fermentation in temperature controlled tanks at a temperature of around 16°C.

## COMBINATION

It accompanies hors d'oeuvres and fish first courses well.

## SERVICE TEMPERATURE

Serve at a temperature of 12/14°C.

## CONSUMPTION PROSPECTS

The wine is ready to drink. If suitably stored, it may age for a medium long period (2/3 years).