



## IGP SEBINO CONTE FOSCARI

### IN VINEYARD

The harvest is carried out during the last days of October. The yield per hectare is 48 hectoliters, with a vine density of 6500 plants per hectare. Conte Foscari is produced with Cabernet Franc, Syrah, Petit Verdot.

### IN CELLAR

Maceration takes place in contact with the skins. At the end of the alcoholic fermentation, obtained in steel tanks, we have the blend of the four wines. The wine ages for 12 months in small oak barrels used for the second or third time. It follows a refinement in bottle.

### IN TASTING

The Color of this wine is a charming red with violet reflexes. Conte Foscari expresses scents of red fruit, cherry, blackberry and plum. The taste is succulent, fruity, full, slightly vinous: Conte Foscari is a complex Sebino with pleasant herbaceous notes due to strong component of Cabernet. Pleasant when young, it's able to improve over a long term.

### PLUS

An aristocratic wine, pleasant when young, capable of formidable evolution. Once again, the longevity that characterizes Castello Bonomi is confirmed.

### PAIRINGS

Excellent with second dishes of red meat, especially barbecue or on a spit.

Taste at 18-20 °C

### Technical information

- Bottle Size: 0,75 l
- 13.5% Alc. Vol.
  
- Sulphites content: 52 mg /l (-65 % legal limit)
- Sugar: 2 gr / l
- Acidity: 6
- PH: 3,45
  
- Vineyard Name: Parco Secolare
- Location: Franciacorta - Coccaglio
- Planting distance: 2 x 0,80 m
- Planting year: 1994-1996
- Hectares: 1,5
- Vine density: 6 500
- Yield per hectare: 50-60 Q/ha