

# CURTEFRANCA DOC

## CORDELIO 2016



### IN VINEYARD

Cordelio is a blend of Cabernet Sauvignon, Syrah, Cabernet Franc, Petit Verdot. The harvest is carried out during the last days of October. The yield per hectare is 40 hectoliters, with a vine density of 5500 plants per hectare. Excellent vintage for red berried grapes. The low-yield harvest allowed excellent concentration, with optimal polyphenolic maturation. The early ripening allowed good fruit maturity with soft tannins.

### IN CELLAR

Fermentation and maceration in contact with the skins takes place in big oak barrels for 30 days. After fermentation, the blend is created and it ages in new French oak barrels for about 18 months.

### IN TASTING

Cordelio is an intense red-coloured wine with extraordinary garnet reflections.

The initial scent is intense, almost explosive, with notes of ripe fruit. It follows a nice bouquet of spices, intense and aromatic. The taste is original, full and dry. It denotes a rare balance where acidity and tannins are equal and constitute a perfect combination. Elegance and the incredible finesse of tannins surprise. The roundness that wrap the palate perfectly, gives a very delicate feeling. Great final aromatic persistence.

### PLUS

Cordelio is an example of great potential; a harmonious and powerful blend, a structured and soft wine, with excellent roundness.

### PAIRINGS

It is recommended for consumption with red meat dishes as roast or game, both feather and fur.

Taste at 18-20°C

### Technical information

- Bottle Size: 0,75 l- 1,5 l
- 14% Alc. Vol.
- Sugar: 1 gr/l
- Vineyard Name: Chiesina
- Location: Franciacorta - Coccaglio
- Planting distance: 2 x 0,80 m
- Planting year: 1994
- Hectares: 1.5
- Vine density: 5 500