



# UBERTI

*Viticoltori dal 1793 in Erbusco*

## **CURTEFRANCA ROSSO**

**AREA OF PRODUCTION:** vineyards belonging to the Uberti Farm, in Erbusco and in Adro.

**GRAPES USED:** Cabernet Franc, Cabernet Sauvignon, Merlot, Nebbiolo, Barbera.

**PRODUCTION PROCESS:** The grapes are harvested in different times, according to their stage of maturation, the must is left on the peels for a period varying from 12 to 16 days. The grapes are blended after fermentation and the percentages can be different from year to year, according to the best qualities, still in accordance with the regulations of the agricultural union. The wine stays settling in big oak barrels for a variable period from 12 to 24 months before being bottled.

### **ORGANOLEPTIC CHARACTERISTICS**

Deep ruby red colour, with strong orange tints. Ethereal scent, with a rich bouquet (violet). Dry taste, velvety, delicately bitterish and goudronné.

Alcoholic content: 12,5%.

Total acidity: 5,50

Serve it at a temperature not over 18°C.

It can bear a very long aging if kept in an ideal environment.

It is a good accompaniment to roasts and game.

### **AVAILABLE FORMATS:**

Bottle 0,750 lt.