



# UBERTI

*Viticoltori dal 1793 in Erbusco*

## **CURTEFRANCA BIANCO**

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

**GRAPES USED:** White Pinot and Chardonnay.

**PRODUCTION PROCESS:** From a light pressing of strictly selected Chardonnay and White Pinot grapes, we obtain the must that will ferment at a controlled temperature of 18°-20° in stainless steel containers.

The wine will be bottled 8 months later.

### **ORGANOLEPTIC CHARACTERISTICS**

Pale yellow colour with well-outlined greenish tints.

Intense and persistent scent, slightly aromatic.

Rich, full and elegant taste.

Alcoholic content: 12 %.

Total acidity: 6

Serve it cold at 10°C.

Delicious as aperitif, it is a good accompaniment to hors d'oeuvre and fish courses.

### **AVAILABLE FORMATS:**

Bottle 0,750 lt.