



CAVALLERI

Franciacorta

CURTEFRANCA BIANCO DOC VIGNA RAMPANETO 2017



Rampaneto is made from the grapes from the vineyard Rampaneto, that has always shown a strong personality, expressed with a unique flavor.

Armed with this characteristics, so typical and distinctive, and in order to safeguard the integrity and vitality of the earth on which the vine grows, we decided to approach right here, in the heart of the vineyard Cavalleri, the early practices of biodynamic agriculture.

Natural treatments of coverage (copper and sulfur) are integrated with biodynamic preparations and green manure. Through low yield we give maximum attention to the aromatic complexity, structure and evolutionary potential of this unique cru of chardonnay.

In the cellar the wine is traditionally held: soft pressing, racking and fermentation in stainless steel vats and in old barriques.

FIRST YEAR OF PRODUCTION

1984

NUMBER OF BOTTLES PRODUCED

6,666 bottles 0,75l

GRAPE VARIETY

Chardonnay

VINTAGE PERIOD

25th August 2017

AVERAGE VINEYARD PRODUCTION

40 quintals/hectare

VINIFICATION YIELD

60%

(60lt of wine from every 100kg of grapes)

BLENDING

Chardonnay (100%) from harvest 2017, just from one vineyard; 85% with fermentation in steel tanks and 15% in old barriques.

BOTTLING

24th May 2018

ANALYTICAL DATA

ALCOHOL

13% vol

TOTAL ACIDITY

5 gr/l

PH

3,30

TOTAL SULFUR DIOXIDE

34 mg/l

Azienda Agricola Gian Paolo e Giovanni Cavalleri

Via Provinciale, 96 25030, Erbusco (BS), Italia

Tel +39 030 7760217 | Fax +39 030 7267350 | cavalleri@cavalleri.it

