

CURTEFRANCA DOC VIGNA TAJARDINO 2018



Merlot, Cabernet sauvignon and Cabernet franc from the same vineyard, where our family has been engaging in varietal vinification since 1983, now using techniques of biodynamic agriculture.

The fermentation is achieved using nvative yeasts followed by prolonged contact with the skins. Refined for three years in large oak barrels, it was bottled on May 9, 2022, unfiltered.

FIRTS YEAR OF PRODUCTION 1983

NUMBER OF BOTTLES PRODUCED

6,297 bottles and 508 magnums

GRAPE VARIETYMerlot, Cabernet Franc, Cabernet Sauvignon

VINTAGE PERIOD

September 25 to October 10 2018

AVERAGE VINEYARD PRODUCTION

6,500 kg/hectare

VINIFICATION YELD

60% (60L OF WINE FROM EVERY 100 KG OF GRAPES)

BLENDING

Merlot (40%), Cabernet Franc (30%) and Cabernet Sauvignon (30%). Fermentation with native yeasts and aging in large oak barrels.

ANALYTICAL DATA

ALCOHOL

14% Abv

TOTAL ACIDITY

5.1 g/l

PH 3.5

TOTAL SULFUR DIOXIDE 49 mg/l





