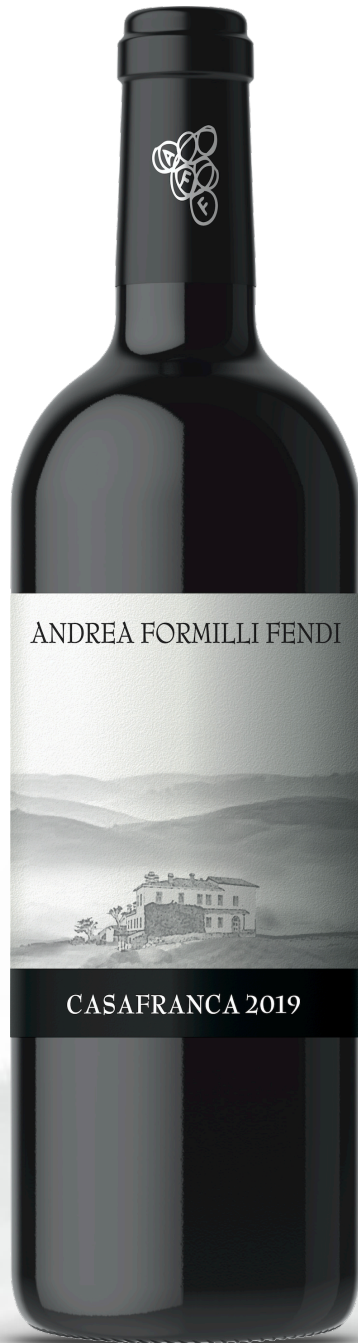


CASA FRANCA



Grape variety: 50-70% Indigenous grapes of Montefalco, 20-30% Sangiovese, 10-20% Cabernet Sauvignon

Altitude: 300/450 meters above sea level

Exposure: North-South

Vines per hectare: 4,500

Pruning method: spur cordon

Vinification and Ageing

Yield: 70 tons per hectare

Harvest: beginning of October

Harvesting method: by hands, in boxes

Fermentation: all three varieties are temperature-controlled fermented at 25°C max. separately for approximately 20 days

Ageing: 10% of the product ages in second passage barrels for 6 months, the other 90% is aged in stainless steel vats for the same amount of time

Bottling: the wine is released for sale 3 months after bottling

Tasting notes

Color: deep red with violet reflections

Aroma: blackberry jam, red berries liqueur with balsamic hints

Palate: soft tannins, good acidity, excellent persistence

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