



TENUTA
MARTINELLI

CURTÉ CURTEFRANCA WHITE WINE

GRAPES:

Chardonnay

VINIFICATION:

Grapes in full maturity and hand-harvested are softly pressed. Fermentation in wood in an air-conditioned environment allows to create a complex and rich product throughout the winter and the part of spring. After bottling there will be a refinement of few months in the cellar.

COLOR:

Golden yellow with green reflections

PERFUME:

Fine and elegant. Woody notes well integrated with ripe yellow peach pulp.

TASTE:

Structured and fat. In this wine freshness combines with minerality.

PAIRING:

Appetizers of cured meat. Perfect with a vegetarian lasagna, grilled fish and young meats.

ALCOHOL: 13°

SERVICE TEMPERATURE: 12°C

