

CONVENTO SANTISSIMA ANNUNCIATA 2023

CURTEFRANCA DOC

VINTAGE REPORT

The 2023 harvest was characterised by abundant yields and variable weather conditions. After a dry and hot start to the year, spring saw a decisive change of course: frequent rainfall and milder temperatures fostered balanced vegetative development. The vintage recorded the highest number of rainy days in the last 25 years, making it necessary to carefully monitor the health of the vineyards.

The harvest began on 8th August but was interrupted almost immediately by rain. It resumed on 27th August in ideal conditions for slow and steady ripening, creating the conditions for fresh, elegant and expressive wines.

The Chardonnay is crystal-clear and full-bodied with good acidity, while the Pinot Nero expresses great maturity. A generous harvest, it was managed with targeted practices in the vineyard and in the winery.

FROM GRAPE TO GLASS

THE VINEYARD, OUR TRUTH

Denomination Curtefranca DOC

Vineyard Annunciata

Grape varieties 100% Chardonnay

Cultivation system Guyot

Yield 6000 kg/ha

Hectares 5,4 ha of which 2,9 ha of vines

Harvest period From 27 August to 3 September 2023

Type of Harvest Manual

GENTLE OENOLOGY

Winemaking Partly in pièces e partly in concrete

Elevage Partly in pièces e partly in concrete for 10 months

PH 3,42

Alcohol 13,5%

First vintage produced: 1991

SENSORY PROFILE

Color

Bright straw-yellow with green reflections.

Bouquet

It has a fresh and complex nose, with notes of candied citrus fruits, honey, marzipan and ripe white plums. The well-defined aromatic intensity clearly reflects the influence of the territory, climate and supreme winegrowing suitability of the place of origin.

Palate

The palate is taut and dynamic, with a pleasant mineral savouriness. It has an enveloping structure with hints of ripe yellow fruit, star anise, melted butter and slight woody notes. The long finish is enriched with nuances of bergamot that amplify its elegance and depth.



750ml | 1500ml