

*Bolgheri Rosso DOC*



This wine is the expression of its vineyard (about 20 hectares) which was the last to be planted. This medium density vineyard (about 6,200 plants/ha) has a natural balance between soil and plant, and between the leaves and the fruit. During harvest the perfectly matured grapes are manually selected. Fermentation without artificial yeasts, in stainless steel tanks and maceration for 3 weeks. The wine is then put into barriques for 12 months after which time it is bottled and cellared for 6 months before shipping.

**Grape varieties :** 30% Cabernet Sauvignon, 30% Sangiovese, 20% Merlot, 10% Syrah, 10% Teroldego

**Altitude :** 0-40 m ASL

**Vineyard age :** 25 years old

**Grape yield :** 8000 kg/hc

**Exposure :** Southwest

**Soil :** Mixture of clay (bottom of the hills) and sand from the sea, with a small amount of lime

**Alcohol :** 13.5%

**Tasting notes :**

The color is ruby-red with aromas of fresh red and black fruits with a hint of leather and tobacco. On the palate the wine is harmonious; the fresh fruit combines with a solid structure and good tannins providing for a finish that is persistent and elegant.

**Press Notes**

**The Wine Advocate**

2013	91 points
2012	89 points
2007	88 points

**Wine Spectator**

2010	91 points
2005	89 points

**James Suckling**

2016	94 points
2015	93 points

**AG Vinous**

2014	91 points
2011	88 points

**Wine Enthusiast**

2017, 2015, 2014, 2012	90 points
2011	91 points

**Wine & Spirits**

2012	91 points
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