

Piastraia Bolgheri Rosso Superiore DOC



The Merlot, Cabernet Sauvignon, Sangiovese and Syrah vines were planted in 1991 with the intention of producing the highest quality "Bordelaise" vines in Bolgheri. These international varieties combined with the native Sangiovese produces a wine that is well-structured, elegant, full and round. The grapes are harvested at full maturity. Immediately following the pressing, the wine is placed into wooden casks. The fermentation and maceration of each variety is handled separately with the cap manually pushed down daily for a period of 20 days. The wine is blended and then rests for a period of 24 months in French barriques (1/3 in new oak). The wine is bottled without being filtered.

Grape varieties : 25% Merlot, 25% Syrah, 25% Sangiovese, 25% Cabernet Sauvignon

Altitude : 0-40 m ASL

Vineyard age : 25 years old

Grape yield : 8,000kg/hc

Exposure : Southwest

Soil : Mixture of clay (from the hills) and sand (from the sea)

Alcohol : 13.5%

Tasting notes :

The color is intense ruby-red. Aromas of summer red fruit with notes of blueberry and blackberry, straw and green grass. On the palate, same explosive fruit corresponds to the aromas, with a core that is deep and solid that gives great drinkability to the wine.

Press Notes

The Wine Advocate

2014, 2011	90 points
2013	94 points
2012	92 points
2008, 2007	93 points

Wine Spectator

2014, 2010	90 points
2011	91 points
2007	93 points

James Suckling

2015	95 points
2014, 2012	93 points
2013	92 points

AG Vinous

2015	91 points
2013	94 points
2012	93 points
2009	93 points

Wine Enthusiast

2015, 2010	94 points
2014	92 points
2013	93 points
2012, 2011	90 points

