

2019 **BOLGHERI SUPERIORE DOC**

L'ALBERELLO

*THE PERFECT INTEGRITY OF THE GRAPES
GAVE REFINED BALSAMICITY AND
EXTRACTIVE RICHNESS, TYPICAL OF
THE BEST VINTAGES OF THIS CRU.*

THE CLIMATE

Summer weather characterized by intense heat spikes was balanced by significant rains in late July that restored optimal conditions for grape veraison. The late August-early September rains were followed by breezy and sunny weather with good temperature ranges that accelerated ripening. The Alberello harvest took place on September 23 with the selection of the best bunches of Cabernet Sauvignon and Cabernet Franc.

VINIFICATION

This wine is a tribute to the ancient head-pruned, alberello vine-training system, first introduced in 2004 to the Grattamacco growing area, with impressive results. The primary objective of using this method was to give the vines increased tolerance of high temperatures and dry conditions. The vineyard is organically cultivated and harvested exclusively by hand; the yield averages 1kg of grapes per vine. The two Cabernets are picked together at the same time; fermentation of the blend starts spontaneously, and continues with lengthy macerations. Alberello matured 18 months in small oak barrels and was bottled on September, 8th 2021.

Daide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

70% Cabernet Sauvignon
30% Cabernet Franc

COLOUR

Intense ruby red

ALCOHOL

14,5%