

BOLGHERI ROSSO

THE WINE DEMONSTRATES A PLEASANT BALANCE IN THE EXTRACT, WELL-SUPPORTED ALCOHOL CONTENT, AND BALANCED BY A LOVELY FRESHNESS.

THE CLIMATE

At the end of July, the heavy rains balanced the summer climate characterized by intense heat peaks, restoring optimal conditions for the grapes to ripen. The rainfall over August-September was followed by a windy and sunny environment with useful temperature variations, which accelerated ripening. Harvest began on September 3rd with the first Merlots and continued with the Sangiovese. After the rains' refreshing break on 21-22 September, the Cabernet and Petit Verdot harvest continued until October 4th.

VINIFICATION

Bolgheri Rosso is grown in terraced vineyards at elevations between 100 and 200 metres in soils of quartzose sandstone, white clay mixed with calcareous marl flysch, and red sands. The climate is temperate Mediterranean with frequent marine breezes. Vineyard management based on practices totally respectful of the environment encourages spontaneous, but never excessive grape production, an essential requirement for ensuring authentic terroir expression. The grapes for this wine are a quality-selection from the youngest estate vineyards, combined with an initial harvest pass of the oldest vineyards. Fermentation is in stainless steel fermenters, where a part of the wine remains for maturation, while the rest goes into oak barrels for 8 months. The wine was bottled in August 2020.

Davide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

30% Cabernet Sauvignon
30% Merlot
25% Cabernet Franc
10% Sangiovese
5% Petit verdot

COLOUR

Ruby red

ALCOHOL

14%