# BOLGHERI ROSSO

*A VINTAGE WHICH IS A PURE CLASSIC OF ITS CATEGORY, BOASTING THE EXPECTED NOTES OF FRUIT AND INTENSE SWEET SPICY, ALONGSIDE AN IMPRESSIVE BALANCE BETWEEN SATISFYING HEFT AND LENGTHY PROGRESSION AND FINISH.*

## THE CLIMATE

The harvest started on 20 August with Merlot and continued somewhat early and at a quick pace through the first week of September, to preserve high acidities and prevent excessive alcohol levels. Sunny weather in mid-September encouraged balanced ripening in the Cabernet vineyards, with the berries showing excellent concentration, beautifully-firm tannins, and taut skins. Picking of the Cabernets began in the second third of the month, and concluded on 28 September with Petit Verdot and Cabernet Franc. Although the second half of September saw the threat of unstable weather, picking conditions were largely dry, ventilated by alternating tramontana and scirocco winds. All this resulted overall in grapes that were in perfect health: textbook-perfect skins on both Cabernets, as well as the greater part of Sangiovese.

## 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 2022.

**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%

Grattamacco