

BOLGHERI ROSSO

THIS VINTAGE HAS A TYPICAL HERBAL SPICINESS AND DISTINCTLY SWEET TANNINS, WITH A GOOD SAPID STRUCTURE AND PERSISTENT AROMATIC COMPLEXITY.

THE CLIMATE

The harvest began on the 24th of August due to the sudden acceleration of the ripening of the skins on some Merlots, after the hot and dry climate. Finally, at the end of August the rains arrived and gave breath to the grapes for a slower and more balanced ripening. A mild climate, with intense brightness and good temperature variations then accompanied the harvest. On the 8th of September we harvested the first Sangiovese. The ripening of all the vines was fast and very close. The harvest was concentrated in the collection of all the rest of the grapes in the second ten days of the month. It ended on the 22nd of September, escaping the copious rains of the following days.

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 2021.

Daide 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%