

BOLGHERI DOC 2016



NOTES

Variety: 60% Cabernet Sauvigno, 30% Merlot, 10% Cabernet Franc

Ageing: 12 months

Alcohol content: 13.5%

Total acidity: 5.3 g/l

Serving temperature: 18°C

TECHNICAL INFORMATION

Altitude: 150 m a.s.l.

Exposition: southwest, northwest

Soil composition: soil of volcanic origin, mostly sandy with clay and lime

Training system: spurred cordon

Vine density: 7,575 vines on average per hectare

Age of the vines: 15/16 years.

Yield per hectare: 80 q.li.

Average production per vine: 1 kg.

WINEMAKING PROCESS

Spontaneous fermentation in cement truncated tapered vats.

Fermentation by native yeasts for approximately 13 days.

The temperature is controlled, reaching a maximum of 28°C.

Gentle rack and return during fermentation.

Ageing in big barrels and tonneaux for 12 months.

Bottle refinement for 3 months.

TASTING NOTES

Bolgheri DOC 2016 Tenuta Le Colonne is a deep ruby red with glossy highlights.

Aromas: Linear, elegant, with hints of black fruit such as black berries, and cherry. Delicate hints of vanilla accompany the bouquet.

Taste: intense and full-bodied, but also refreshing and refined. The tannins are plush and austere. Long persistent finish.

Superb with meat roasts, Chianina beef steak, roasted lamb and game.