

**ROSSO
BOLGHERI DOC
2018**

The wine boasts an intense ruby red colour.
The aroma opens with a bouquet of ripe red fruits and is enriched with tomato leaf, pepper and slight herbal nuances. Intense, fresh and elegant on the palate.

NOTES

Varieties: 70% Cabernet Franc, 20% Merlot, 10% Cabernet Sauvignon

Aging: 12 months in large French oak barrels

Alcohol: 13.5% Vol.

Total acidity: 5.3 g/l

Serving temperature: 18°C

TECHNICAL INFORMATION

Altitude: from 50 m above sea level

Exposition: south, southwest

Soil composition: sandy river sediments with presence of fossils

Training system: Guyot

Vine density: 5,700 vines per hectare

Yield per hectare: 90 q.li

Average production per vine: about 1.5 Kg

WINEMAKING PROCESS

Winemaking process: spontaneous fermentation in truncated tapered unrefined concrete vats for about 13 days, using native yeasts. The temperature is controlled, with a maximum of 28°C.

Refinement: 3 months in bottle.

