VITICCIO

Bolgheri DOC

An elegant and versatile wine, rich and well structured, an excellent choice for pairing with many dishes perfect for many occasions.

Denomination: Bolgheri Rosso DOC

Grape varieties: 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc

First vintage produced: 2004

Production area: Castagneto Carducci

Vineyard position: 30 MASL with south, southwest sun exposure

Soil: sand and sandstone

Training system: Guyot and spur-trained cordons

Vineyard age and density: from 8 to 13 years; 6000 plants per hectare

Harvest: manual

Vinification: Alcoholic fermentation in stainless steel tanks at 28-30°C; maceration for 15 days. Malolactic fermentation in stainless steel

Aging: in barriques of 225 l for 12 months, then a further 6 months in stainless steel

Tasting notes: concentrated ruby red in color. Its intense aromas recall coffee, cacao, and sour cherry, with a rich background of wet earth. In the mouth, it is powerful and savory, with decisive tannins that blend into a fresh finish of ripe fruit. Will age in the bottle for 8 years or more

Alcohol: 14%

Production: 45,000 bottles/year

Format: 0.75 l, Magnum and Double Magnum

