

**ROSSO**

**BOLGHERI DOC**



### NOTES

**Varieties:** 100% Cabernet Franc

**Alcohol content:** 13,5% Vol.

**Serve at:** 18°C

### IN THE VINEYARD

**Altitude:** 150 m above sea level

**Aspect:** south-west

**Soil composition:** volcanic origin soil with an abundance of stones

**Training system:** cordon spur converting to Guyot

### IN THE CELLAR

**Winemaking process:** spontaneous fermentation in truncated tapered unrefined concrete vats.

**Fermentation:** about 13 days, using native yeasts. The temperature is controlled, with a maximum of 28°C. A delicate remontage follows.

**Aging:** in large untoasted French oak barrels for 12 months.

**Refinement:** 3 months in bottle.

### TASTING NOTES

Fresh, mineral notes, typical of coastal wines, characterize the aroma and flavor. The area's volcanic soil bestows the wine with an elegant and intense finish, boasting distinct depth.