Greppicante Bolgheri DOC *2013*

VITICCIO

A polished, versatile wine that is a pleasure to drink. Greppicante is a study in richness and concentration, an excellent choice for pairing with many dishes and just as many occasions.

2013 Vintage Report

The winter was mild and very rainy, and spring was late in coming, due to low March temperatures that caused the vines to flower irregularly and over a protracted time period. By the end of June, summer progressed on a regular schedule, with a dry climate and periodic waves of African heat. At the end of August, rainstorms lowered the average temperature and led to a notable diurnal temperature range, which in turn benefitted the vines by allowing the grapes to accumulate a good polyphenolic concentration, while at the same time protecting their acidity. The grapes continued to ripen unevenly, however, even though September and October were excellent in terms of overall climate. In order to guarantee the best quality, all the vines and different varieties were harvested in at least two different sessions.

Denomination: Bolgheri Rosso DOC

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

First vintage produced: 2004

Production area: Castegneto Carducci

Vineyard position: 30 MASL with south/southeast sun exposure

Soil: prevalently sand and sandstone

Training system: Guyot and spur-trained cordons

Vineyard age and density: from 9 to 14 years; 6000 plants per hectare

Harvest: manual, beginning in the first week of September

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 10-12 months, then a further 6 months in stainless steel

Bottling and release: March 2015 and September 2015

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: 13.8%

Production: 45,000 bottles/year

Format: 0.75 l, Magnum, and Double Magnum

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