Bolgheri DOC 2012

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

λ VITICGIO

2012 Vintage Report

The 2012 vintage began following the climatic trends which had marked the end of 2011. It began with a dry cold. The first rains, although below the average, at the end of February to the month of April brought with them a smooth and continuous sprouting, flowering and fruiting. The summer months, June, July and August, passed without rain and temperatures that were slightly higher than average. There was just one peak at the end of July, where it reached a maximum of 40°. Proper care between the rows as well as the correct

management of the foliage allowed for a great ripening. Between the end of August and the middle of September, rain arrived and thermal flunctions that are fundamental for an excellent maturation with it. The rains did not damage the vines, rather they balanced a vintage that we thought would be worse. Instead, it can be defined for its high quality, though low quantity. The harvest began with merlot in the third week of September and ended in the second week of October with Cabernet Sauvignon.

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, beginning 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 12 months, then a further 6 months in stainless steel

Bottling and release: March 2014 and September 2014

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: 13.5%

Production: 45,000 bottles/year

Format: 0.75 l, Magnum and Double Magnum

