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Bolgheri DOC 2018

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 14 to 18 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

Tasting notes: Concentrated ruby red in color. At the nose it has evident
notes of coffee, cacao and black fruits. In the mouth, it is powerful and
savory, with notes of ripe fruits. Will age in the bottle for up to 12 years

Alcohol: 14%

Production: 20,000 bottles/year

Format: 0.75 l, Magnum

