

IMENEO

BOLGHERI DOC 2014

Locations vineyards

Bolgheri (LI)

Altitude

30/50 mt (above sea level)

Exposure

south, south-west

Density of plant

6000 plant/hectare

Extension vineyards

7.4 Acres

Characteristics of the soil

Sandy and silty texture

Training system

Cordon spur

Grapes

Cabernet Sauvignon 60%,
Merlot 40%

Vinification

Fermentation in contact with the skins for about 20 days. performed with native yeast present in the grapes at a temperature of 26-28 ° C, spontaneous malolactic fermentation. Maturation in French barriques for 10 months.

Refining

in bottle for 6 months.

Serving temperature 18°C

Palate:

Ruby red, intense, mellow flavor, well structured with fresh acidity and smooth tannins in balance with the structure. Notes of red fruits, vanilla and spices.

