

# 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.

