



VILLANOVIANA

IMENEO

BOLGHERI DOC 2013

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: intense ruby red with crimson shades. At the sense of smell come out cherries and perms flavours, black pepper and nutmeg spiced. A glancing reference to chicilate and end to nice memories of blonde tobacco. Tannino is sweet, silky, velvety and rich.

