

SANT'UBERTO

BOLGHERI SUPERIORE 2013

Vineyards location:

Bolgheri (li)

Height: 30/50 mt (asl)

Exposure:

south, south-west

Vineyards extension: 3h

Vine training system:

cordon

Yield per hectare:

60 ql. per ha

Fermentation tanks:

in reinforced concrete barrel.

Fermentation temperature:

26/28 ° C.

Fermentation time:

varieties have been vinified separately; fermentation and maceration took place in reinforced concrete barrel for about 25/30 days at a controlled temperature not higher than 28/30°.

Malolactic fermentation:

spontaneous during aging

Aging period:

at least 18 months in barrels of French oak 2nd and 3rd stages

Bottle aging: 6 months

Composition:

50% Merlot - 35% Cabernet F. - 15% PVerdot

Palate:

Intense ruby red with purple highlights. Smell: if you smell it you perceive fruity aromas of cherry and plum followed by spicy notes of black pepper and nutmeg. The last sensation is a hint of chocolate to finish with pleasant blond tobacco references. Tannin is sweet and silky and then smooth and wide.

Vinification

Grapes are manually selected and the varieties are vinified separately. Fermentation and maceration took place in reinforced concrete barrel for about 25/30 days at a controlled temperature not higher than 28/30 °. Second fermentation in 225 l french oak barrels.

The **Borgheri Superior Sant'Uberto** is naturally produced from manually selected grapes and with separate vinifications. (Allier and Tronçais) where malolactic fermentation is completed.



VILLANOVIANA

