



IMENEO 2018

BOLGHERI ROSSO DOC

Dark and intense ruby red in colour, the bouquet displays aromas of blackberry, red currant, herbal notes and sweet spices; a smooth taste on the palate, with elegant velvety tannins, a vein of acidity well-integrated with the body of the wine. Long finish. Excellent pairing with meat and game food or to share informal moments

Composition

Merlot: 60% Cabernet Sauvignon: 40% - Alcohol: 14%

Fermentation and Aging

Fermentation and maceration occur in concrete vats for approximately 25/30 days at a controlled temperature not exceeding 28/30°C (82-86°F) Second malo-lactic fermentation undergoes spontaneously in concrete vats following the alcoholic fermentation. The wine is aged for approximately 10 months in barriques of second and third passage and further 6 months in bottle before being released to the market

Vineyard notes

First Vintage made in: 2011

Altitude: 30-50 meters above sea level

Aspect: south-west

Vineyards: 3ha

Soil Type: mainly clay , sandy and limestone

Training system: VSP cordon spur

Planting density: 6000 vines per ha

Yield per ha: 8 tonnes per ha