VILLANOVIANA

TEIA

BOLGHERI BIANCO DOC

Bright straw yellow in colour, the nose offers floral hints of chamomile, citrus peel, ripe yellow peach, hints of rosemary and Mediterranean scrub aromas.

On the palate it expresses a gentle and refreshing acidity combined with a subtle minerality on the finish.
Excellent either as an aperitif or as perfect accompaniment with seafood dishes, salads and vegetarian recipes.

Grape variety

Vermentino , Viognier

Fermentation and ageing

Gentle pressing, Fermentation lasts for approximately 15 /20 days in concrete vessels at low temperature/ at a controlled temperature of 16°C (60,8°F).

Maturing 6 months in concrete vessel. The wine is then aged for 3 months in bottle before being released for sale.

Terroir

First vintage made in: 2011
Altitude: 30-50 mt (above sea level)
Exposure: south-west
Extension vineyards: 7.4ha
Density of plant: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: Guyot

AZIENDA AGRICOLA VILLANOVIANA • LOC.SANT'UBERTO, BOLGHERI (CASTAGNETO CARDUCCI - LI)
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EBESCO

IGT TOSCANA

Of intense ruby red color with orange reflections; has a penetrating aroma, complex, which encompasses licorice, musk, freshly cut grass, berries, fresh tasting, full bodied, velvety and pleasant.

Grape variety

Merlot, Cabernet F.

Vinification and ageing

Fermentation for about 25 days at a temperature of 26-28°C with native yeast Indigenous, spontaneous malolactic fermentation.

Ageing: 6 months in concrete tanks and 3 months in bottle.

Terroir

First vintage made in: 2011
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 3ha
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yield per ha: 8 tonne per ha

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IMENEO

BOLGHERI ROSSO

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.

Grape variety

Merlot, Cabernet S.

Vinification and ageing

Fermentation in contact with the skins for about 25/30 days. performed with native yeast present in the grapes at a temperature of 25-28 ° C, spontaneous malolactic fermentation.

Maturation in French oak barrels for at least 10 months and refining in bottle for 6 months.

Terroir

First vintage made in: 2011
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 7.4ha
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yield per ha: 8 tonne per ha

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SANT'UBERTO

BOLGHERI SUPERIORE

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.

Grape variety

Merlot, Cabernet F., Petit Verdot

Vinification and ageing

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 in 225lt French oak barrels.

The wine is aged for approximately 14 months in barrels and further 12 months in bottle before being released to the market.

Terroir

First vintage made in: 2012
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 3ha
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yield per ha: 8 tonne per ha

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CABERNET FRANC SINGLE VARIETY

Elegant and bright ruby red in color, our monovarietal Cabernet Franc shows intense fruity red aromas of cherry, raspberry, blackberry and blueberry complemented with sweet spices and the herbal notes typical of this varietal.

On the palate, the wine fully express its character of elegance, softness and balance.

Grape variety

Cabernet Franc

Fermentation and ageing

Hand-picked , selected berry by berry, the vinification process starts with a pre-fermentative maceration without pressing while the alcoholic fermentation occurs with the juice in contact with grape skins at a controlled temperature of 25°C (77°F).

Aged in fine French oak barrels for 18 months with further 24 months of bottle aging before being released to the market.

Terroir

First vintage made in: 2016
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 7.4 Acres
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yearly quantity produced: 1800 numbered bottles

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FERRUGO

MERLOT SINGLE VARIETY

FERRUGO has an intense ruby color. The nose offers a complexity of aromas and elegance recalling notes of red fruits, spices and sweet tobacco. Full-bodied and elegant fruit together with spicy and dark chocolate aftertaste. Acidity is perfectly integrated with structure thus making FERRUGO an exceptional wine.

Thanks to our passion for the land and wine making, we are glad to offer you the result of hard work and deep love for nature. Every sip is a pleasure with Ferrugo.

Grape variety

Merlot

Fermentation and ageing

Hand-picked, selected berry by berry, the vinification process starts with a pre-fermentative maceration without pressing while the alcoholic fermentation occurs with the juice in contact with grape skins at a controlled temperature of 25°C (77°F).

Aged in fine French oak barrels for 18 months with further 12 months of bottle aging before being released to the market.

Terroir

First vintage made in: 2019
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 7.4 Acres
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yearly quantity produced: 400 numbered bottles

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