VILLANOVIANA

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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