VILLANOVIANA

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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