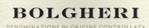
## **BOLGHERI**

## TOSCANA **Bolgheri DOC**







Il mare e la sua buzza, i prefumi della macchia mediterri vias di prefendo escullere, equilibrio e intensa ses





VINTAGE: 2017

GRAPES VARIETIES: 80% Cabernet Sauvignon, 20% Merlot

VINEYARDS SURFACE: 3 hectares (7.5 acres)

PRODUCTION PLACE: the most suitable area in Bolgheri province

YEAR OF PLANTING: 1997 **EXPOSURE: Southwest** 

ALTITUDE: 70 meters (230 feet) above sea level

SOIL: soil of alluvional origin, deep and rich in sand and slit

MICROCLIMATE: warm, dry and mild climate, with remarkable difference in tem-

perature between night and day in the summer season PLANTING DENSITY: 5600 vines per hectare (2240 per acre)

TRAINING SYSTEM: Cordon de Royat

HARVEST DATE: September - October

HARVESTING: hand picked into slatted packing cases

YIELD PER HECTARE: 7 tons

VINIFICATION AND AGEING: after fermentation and maceration, the wine aged

for about 12 months in wooden barrels and 6 months in bottles.

FERMENTATION: in stainless steel tanks

FERMENTATION TEMPERATURE: 28° centigrade (82° Fahrenheit)

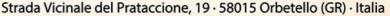
**FERMENTATION LENGHT: 18** SKIN CONTACT: 20 days

AGING: for about 12 months in woodin barrels and 6 months in bottles

**BOTTLING: June** PRODUCTION:

ALCOHOL BY VOLUME: 14%

DESCRIPTION: Intense bright ruby red. Clear aromas of red fruits like blueberries and currants, with an hint of tobacco and herbs. Taste is intense and soft with a good structure and a persistent taste.



GPS CORDINATE: 42°26'51.0"N 11°19'23.6"E

www.lacorsawine.it

Winery Office: Francesca D'Amico

tel. +39 0564 880 007 - fax +39 0564 880 025 - info@lacorsawine.it

Export Office: Andrea Annessi Mecci

tel. +39 335 226 018 - annessi.mecci@lacorsawine.it

