

BOLGHERI

TOSCANA Bolgheri DOC



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 alluvial origin, deep and rich in sand and silt

MICROCLIMATE: warm, dry and mild climate, with remarkable difference in temperature 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 LENGTH: 18

SKIN CONTACT: 20 days

AGING: for about 12 months in wooden 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 a hint of tobacco and herbs. Taste is intense and soft with a good structure and a persistent taste.

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

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