



PRODUCTION AREA:

Montalcino - Siena - Località Sant'Angelo in Colle. Hilly lands oriented South-South/West.

VINEYARDS:

Bozzolino e Giardino. Average height: 350 m. above sea level. Planted in 1984.

WEATHER CONDITIONS:

Cold winter, spring and beginning of summer with few rainfalls. Temperatures higher in June than in July. From the beginning of August to the end of autumn frequent rainfalls. Repeated green harvests and accurate selection of the grapes have allowed the production of high quality fruity wines.

GRAPES:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunch of a reduced size. Vintage 2002 yield: 49 q/ha. Manual harvest with rigorous selection of the best bunches, which takes place at first in the vineyards and subsequently on a selection table in the cellar.

VINIFICATION:

Fermentation in short and wide stainless steel tanks allowing an extended surface of skins-must contact, leading to an optimum extraction of the polyphenolic richness of the skins. About 20 days of maceration, at a controlled temperature below 30°C. Daily punching down.

AGEING:

18 months in new Allier, Tronçais, Fontainebleau and Blois 225 l. oak barriques followed by more than one year ageing in bottle.

MAIN FEATURES

COLOUR:

Deep and dense, with shining purple hues

ALCOHOL

CONTENT:

13.50% vol

BOUQUET:

Varietal with a combination of pepper and balsamic eucaliptus emerging from the well-integrated oak.

TOTAL

ACIDITY LEVEL:

5.60 g/l

FLAVOUR:

The fine and ripe tannins are woven in a juicy body. The spices of the oak enhance the varietal fruit. Very long, complex and intriguing aftertaste.

SERVING

TEMPERATURE:

18° C

Better decant before serving

Pour the wine into ample glasses