

ADÈO

Bolgheri Rosso - 2010 vintage

Production area: the grapes are sourced exclusively from vineyards situated in the Campo alla Sughera area, in the heart of the Bolgheri denominazione di origine area.

Grapes: Cabernet Sauvignon and Merlot in varying percentages.

Alcohol by volume: 14% vol.

Harvest: manual, in boxes, each containing 15 Kg of grapes.

Vinification technique: the height of the wine cellar is exploited, making the most of gravity to move the grapes, must and wines.

After de-stemming, the steel maceration tanks are fed from a height without using pumps or augers, which can damage the solid part of the grape. Maceration, together with pumping and punching down, is carried out for 10 days at a controlled temperature. After de-vatting and first racking, the wine is decanted partly into steel tanks and partly into barrels for malolactic fermentation.

Ageing: wines made from a blend of vines are aged separately for 12 months in French oak barrels, 30% new and 70% second use. The wine is assembled before bottling and refined in the bottle for a further 4 months.

Organoleptic characteristics

Colour: intense ruby red.

Fragrance: great finesse. The wine has notes of beautifully combined cassis, sandalwood and vanilla.

Taste: full and well-balanced, soft, with an alcoholic sensation which is beautifully integrated in the structure of the wine.

Advice for optimum tasting: serve at 16°C, in large crystal glasses.

Food and wine pairings: red meats, game and other great traditional Tuscan dishes, seasoned cheeses, great with Tuscan ribollita.

Notes on this vintage: characterised by mild temperatures and frequent rain at harvest time. It was decided to prolong the maturation of the grapes and to intervene with a very drastic selection process both on the vine and at the sorting table in order to maintain high standards of quality after a particularly complicated year. The result was excellent full-bodied and well-balanced wines.

