

ARNIONE 2007 – Bolgheri Rosso Superiore DOC

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

Grapes: Cabernet Sauvignon (40%), Cabernet Franc (20%), Merlot (20%) and Petit Verdot (20%).

Vintage: 2007 was a year very similar to 2006, among some of the company's best. The grapes enjoyed optimum climatic conditions, which are particularly favourable in the period from véraison to ripening, and produced a full harvest with thick skins, rich in desirable elements.

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 and soft crushing, the grapes are fermented and macerated in steel tanks for approximately 12/15 days at a temperature not exceeding 30°C. Following this, the wine is decanted into barrels for malolactic fermentation.

Ageing: in French oak barrels (80% in new oak barrels and 20% in barrels being used for the second time) for at least 18 months and maturing for over 12 months once bottled.

Organoleptic characteristics

Colour: intense ruby red.

Fragrance: subtle, full and sophisticated. The wine has notes of black and red berries (blackberry, blueberry and strawberry) with shades of red pepper, sweet liquorice and vanilla, all of which blend together perfectly.

Taste: well-orchestrated, well-balanced, soft and elegant, with fine and velvety tannins.

Last vintage on the market: 2007

Advice for optimum tasting: open the bottle at least half an hour before serving and serve at a temperature of 18°C in large crystal glasses, both in warm and cold seasons. Excellent in summer when served at the right temperature.

Food and wine pairing: game, grilled meat, seasonal cheese, large platters of creative Tuscan cuisine such as crêpes with pecorino cheese and mushroom fondue, wild boar with blueberries, cinto senese prosciutto with glazed black cabbage.

