

## **ALFEO BOLGHERI ROSSO SUPERIORE D.O.C.**

**HARVEST** : first to third week of September

**GRAPE TYPE** : 60% Merlot; 20% Cabernet Sauvignon; 20% Cabernet Franc

### **VINEYARD AND SOIL CHARACTERISTICS**

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Name of the Vineyard: Lamentano  
(hill side Bolgherese road, Grattamacco sea side Hill)

Area : 2 ha.

Exposition : south-west

Altitude: 60-120 m on the sea level

Soil: muddy clay with structure and grave

Growing style: double-cordon

Plant density: 6250 plants /ha

Yield per hectare: 70 q.li

Yield per plant: 1,5 kg/plant

### **VINIFICATION :**

Manually harvested. Maceration and fermentation start at a controlled temperature in cement wine vats for 18 days.

Malolactic fermentation take place in French oak barrique.

Aging sur lie in french barrique of 2<sup>nd</sup> and 3<sup>rd</sup> year for 12 months.

Elevage in bottle for 12 months

### **WINE CHARACTERISTICS:**

Colour : deep ruby red, almost impenetrable with light garnet red reflections.

Aroma : wide, elegant, rich of ripe fruit, little dark brushwood fruits mixed with fresh spices; cinnamon, clove, liquorice, anise, dark pepper.

Flavour : Smooth, big volume and structure, sweet and dense tannin balanced with the acid structure of the wine. Long and intense aftertaste of little red and dark fruits together with spices notes.

Alcohol content: 14 / 14,5°

Temperature of serve : 18°C

