

**Azienda agricola Ceralti**

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**SCIRE' D.O.C. BOLGHERI ROSSO BIO / ORGANIC**

**HARVEST** : September – October.

**GRAPE TYPE:** 50% cabernet sauvignon,  
30%merlot, 20% Syrah

**VINEYARD AND SOIL  
CHARACTERISTICS :**

Area : 3 ha.

Terroir: Cerreta + Caserta + Lamentano

Exposition : north-south

Soil : from muddy clay with structure to  
medium consistency.

Growing style : cordone speronato, guyot

Plant density : 6000 plants per hectare.

Yield per hectare : 80 q/li.

Yield per plant: 1,5 kg/plant.

**VINIFICATION :**

Manually harvested.

Fermentation maceration/steeping at a  
controlled

temperature in cement wine vats for approx  
14days; "microboullage";

Malolactic fermentation in big Oak wine  
vats 1.500 L with refining "sur lies" for 4  
months.

Decanting, bottling and ageing in the bottle for 3 months.

**CHARACTERISTICS :**

Colour: intense ruby red.

Aroma : red fruit ,strawberry, cherry, and green spices

Flavour : Soft, with sweet to medium tannins, well balanced acidity, fruity  
persistent aftertaste.

Alcohol content 13.5°

Temperature of serve: 16°C

