



CIPRIANA Bolgheri Rosso DOC

GRAPES: Cabernet Sauvignon, Merlot, Syrah

DENSITY PER HECTARE: 5000 plants

YIELD PER HECTARE: 60 quintals

HARVESTING METHOD: hand picked using crates

VINIFICATION: fermentation takes place in 50 hl and 75 hl concrete vats at a controlled temperature that ranges between 26°C and 30°C for approximately two weeks, followed by a brief 10 days skin maceration. Malolactic fermentation takes place in concrete tanks.

MATURATION: in barriques for variable periods of time

AGEING: in bottles for variable periods of time

TASTING NOTES

Brilliant ruby red colour.

Delicate aromas of berries, sour cherries and cherries on the nose with hints of tobacco coming through.

Instantly pleasant on the palate thanks to smooth round tannins.