

2018 **BOLGHERI SUPERIORE DOC**

L'ALBERELLO

A VINTAGE WITH A TYPICAL SPICY-BALSAMIC VEIN AND AN ENVELOPING CHARACTER, WITH RICH TEXTURE AND TANNIC SWEETNESS.

THE CLIMATE

2018 has undoubtedly been a vintage where care and attention to the vineyards' work made the difference both in quantity and in the grapes' quality. In July-August, the climate was relatively dry with minimum rainfall, and temperatures reached significant heat peaks. The water reserves of spring rains allowed the vines to face the summer heat without any environmental stress. The harvest took place on the September, 20th. The grapes were in perfect shape with the consistency and integrity of the skins.

VINIFICATION

This wine is a tribute to the ancient head-pruned, alberello vine-training system, first introduced in 2004 to the Grattamacco growing area, with impressive results. The primary objective of using this method was to give the vines increased tolerance of high temperatures and dry conditions. The vineyard is organically cultivated and harvested exclusively by hand; the yield averages 1kg of grapes per vine. The two Cabernets are picked together at the same time; fermentation of the blend starts spontaneously, and continues with lengthy macerations. Alberello matured 18 months in small oak barrels and was bottled on July, 8th 2020.

Daide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

70% Cabernet Sauvignon
30% Cabernet Franc

COLOUR

Intense ruby red

ALCOHOL

14,5%