

# BOLGHERI ROSSO

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*THIS YEAR GIFTED FIRMLY-STRUCTURED, VIBRANT WINES, OPTIMAL AS BASE WINES THAT YIELD WELL-BALANCED, CLASSIC BOLGHERI ROSSOS. THIS WINE OFFERS CRISP, RIPE FRUIT NOTES, ALONG WITH CHARACTERISTIC IMPRESSIONS OF MEDITERRANEAN SPICES.*

## THE CLIMATE

Although spring was quite wet, the expertise of our vineyard team ensured that our grapes remained sound and healthy. Summer was very hot, but relieved by late-August rains. Harvest started on 9 September and concluded on 5 October. This vintage turned out to be a classic growing season, allowing the fruit to ripen slowly and consistently and preserving crisp acidities. It gifted us with firmly-structured wines of impressive depth.

## VINIFICATION

Bolgheri Rosso is grown in terraced vineyards at elevations between 100 and 200 metres in soils of quartzose sandstone, white clay mixed with calcareous marl flysch, and red sands. The climate is temperate Mediterranean with frequent marine breezes. Vineyard management based on practices totally respectful of the environment encourages spontaneous, but never excessive grape production, an essential requirement for ensuring authentic terroir expression. The grapes for this wine are a quality-selection from the youngest estate vineyards, combined with an initial harvest pass of the oldest vineyards. Fermentation is in stainless steel fermenters, where a part of the wine remains for maturation, while the rest goes into oak barrels for 8 months. The wine was bottled in summer 2024.

**Davide Torchio**, *Winemaker*

**Luca Marrone**, *Chief Winemaker*



## COMPOSITION

30% Cabernet Sauvignon  
30% Merlot  
25% Cabernet Franc  
10% Sangiovese  
5% Petit Verdot

## COLOUR

Ruby red

## ALCOHOL

14%