



BOLGHERI



Sapaio Bolgheri Superiore DOC

CLASSIFICATION:

Bolgheri Superiore DOC.

GRAPE VARIETIES:

70% Cabernet Sauvignon, 20% Petit Verdot,
10% Cabernet Franc

GROWING LOCATION:

Bolgheri area.

VINEYARD:

Tirrenian Coast vineyard (on sea level) facing south-west.

CULTIVATION - HARVEST:

Runner system cultivation (double curtain), manual harvest with grape selection.

MATURATION AND REFINEMENT:

Alcoholic fermentation under controlled temperature in steel tanks with long maceration on the grape marks. Malo-lactic fermentation in barriques. Maturation 18 months in barriques and 12 months of bottle refinement.

TASTING NOTES:

An intense, powerful red, offering effusive aromas and flavors of black cherry, black currant, vanilla and toasted oak, with tobacco and leather elements emerging as this unfolds on the palate. Firmly structured and long, this gains elegance and grace on the long aftertaste. (Wine Spectator)

ALCOHOL CONTENT: 14.50% vol.

RECOMMENDED PAIRINGS:

Grilled and roast red meat, game meat.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS:

94 points Wine Spectator (vintage 2009).



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