



GUARDA BOSCHI BOLGHERI SUPERIORE D.O.C.

Classification: Bolgheri Superiore DOC

Variety: 60% Cabernet (30% Cabernet Franc, 30% Cabernet Sauvignon), 40% Merlot.

Provenance: Anfiteatro Bolgherese, Bolgheri (Livorno).

Altitude: 147-197 feet above sea level.

Exposure: South.

Soil: Middle hard clayey soil with stony structure.

Training system: Low cordon spur.

Density: 8.000 plants per hectare.

Production: 70 quintals/Hectare

Age of vineyard: 10 years old.

Vinification and Maturing: Pure vinification (every single type of grape). Alcoholic fermentation in open top French oak barriques, at 26-28°C. Maceration for 18 days. We only use natural yeast of the grapes. Malolactic fermentation takes place in the same barriques that have been reclosed after the end of the alcoholic fermentation process. The aging process in barrique lasts for 15-18 months.

Refining: 12 months in bottle. It is a non filtered wine.

Organoleptic characteristics: Deep dark red. The oak is still very present in the start palate and bitter cherries. Smooth and nice tannins, full-bodied. Mid palate has distinct barn flavors. Very lingering, and drops a little over to sweet cocoa and moca at the end.

Serve with: Red meat and game, medium aged cheeses.

Serving temperature: 62-65°F

