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## ZIZZOLO ROSSO BOLGHERI D.O.C.

**Classification:** Bolgheri DOC

**Grapes:** 60% Merlot, 40% Cabernet Sauvignon.

**Provenance:** at the foot of the hills of Castagneto Carducci, along the Bolgheri Wine Road, Bolgheri (Livorno).

**Altitude:** 147-197 feet above sea level.

**Soil:** middle hard clayey soil with gravelly structure.

**Age of the vineyard:** 10 years old.

**Training system:** Cordon spur.

**Density:** 6.000 vines/Hectare.

**Production:** 70 quintals/Hectare.

**Vinification and Maturing:** pure vinification (every single type of grape).

Alcoholic fermentation in stainless steel tanks at a controlled temperature of 79-82°F. Maceration for 12 days with only natural yeast. Malolactic fermentation and ageing in second use barriques.

**Refining:** 12 months in bottle.

**Organoleptic characteristics:** the color is ruby-red, bright and fruity aromas with notes of flowers and herbs. The taste is fresh with round tannins and a delicious aftertaste.

**Serve with:** White and red meats, pasta dishes and cheese.

**Serving temperature:** 62-65°F.

