



**REGION:** Toscana

**AREA:** Bolgheri, Castagneto Carducci, Livorno

**VINEYARD LOCATION:** Chiesina di San Giuseppe, in via Bolgherese, in the area locally known as Soprastrada, at the foothills of the hillside

**ALTITUDE:** 56 m (183 feet) a.s.l

**EXPOSURE:** West - South/West

**SOIL CHARACTERISTICS:** Deep, with coarse red sands, rich in stones (skeleton), well-drained, and featuring a clay layer at approximately 1.20 meters depth; slightly sub-alkaline

**TRAINING SYSTEM:** Spurred Cordon

**AVERAGE OF THE VINE:** 28 years

**DENSITY OF THE VINEYARDS:** 10.000 vines/ha

**HARVEST:** Hand harvest in small 5-7 kg crates; Hand selection on a sorting table before and after destemming

**VINIFICATION AND MACERATION:** In stainless steel tanks and truncated cone oak vats

**FERMENTATION TEMPERATURE:** 28/30°C (82/86°F)

**LENGTH OF FERMENTATION:** 10 days + 15/20 days of maceration

**MALOLACTIC FERMENTATION:** Naturally (without inoculation) in barriques at 20°C (68°F) in November

**AGEING:** 24 months in 225 liters new French oak barriques and 9 months bottle ageing

**ALCOHOL DEGREE:** 15% Vol | **TOTAL ACIDITY:** 5,85 g/l | **RESIDUAL SUGAR:** 0,7 g/l | **DRY EXTRACT:** 33,3 g/l | **PH:** 3,65

**NOTES OF THE VINTAGE:** The Bolgheri area in 2021 was marked by a long dry spell, lasting from mid-May through the end of harvest. The summer was mostly dry and breezy, with warm but not overly oppressive temperatures. Thanks to the rainy winter, the soils retained good water reserves, which helped the vines avoid stress during the dry period. A significant temperature swing between day and night, especially in early September, helped preserve grape acidity and maintain aromatic complexity. We can consider 2021 a fine vintage, characterized by fresh, mineral-driven wines that are also full-bodied, with elegant tannins and excellent persistence, fragrance, and aroma.

**TASTING NOTES:** Entirely obtained from Cabernet Franc grapes and dedicated by Marilisa to her brother Walter. Dense and majestic in its powerful expression, the clear and inviolate aroma of blackberry, pepper and herbs notes of eucalyptus that blend with harmony and depth. In the mouth, it is surprising how can hold together this imposing structure with lightness and tension, as a result, we have on the palate an elegant wine and powerful.

**SERVICE:** Serve at a temperature of 16–18°C (60/64°F) in large wine glasses.

**FORMAT:** 750 ml - 1500 ml - 3000 ml - 6000 ml

WINE SPECTATOR  
7 TIMES

93+

WINE ENTHUSIAST  
7 TIMES

94+

ROBERT PARKER  
6 TIMES

94+

JAMES SUCKLING  
5 TIMES

96+

FALSTAFF  
7 TIMES

96+

GAMBERO ROSSO  
4 TIMES

3 GLASSES

GENTLEMAN  
TOP 100 RED WINES

6<sup>o</sup> PLACE