



GREPPICAIA 2021 DOC BOLGHERI ROSSO SUPERIORE

BLEND Petit Verdot, Merlot, Cabernet Franc, Cabernet Sauvignon

SOIL Sandy soils with deep clay

TRAINING SYSTEM The training system is spurred cordon with a planting density of 5680 vines per hectare

CLIMATE Summer 2021 was hot and dry, with high temperature variations between night and day. The first rains only appeared towards the end of September. However, the vineyards did not go under stress, as the fresh and well-worked soil withstood the long period of drought well. Even the older vineyards, thanks to their deep root system, withstood these adverse conditions well.

HARVEST The 2021 harvest began in mid-September with Merlot, continuing until October 10th with Cabernet Sauvignon, Franc, and Petit Verdot.

VINIFICATION AND AGING The grapes were carefully selected in the vineyard. Destemming and soft pressing, alcoholic fermentation in steel tanks at a temperature of 28-30°C. Overall maceration of 3-4 weeks based on the quality of the grapes. The malolactic fermentation took place 40% in wood while the remaining part in steel. The individual components of the blend refine separately and only at a later stage is the final blend decided. For the aging in wood for approximately 16 months, French oak, small, new and second passage barrels are used

TASTING Intense ruby red in color, it reveals a complex bouquet ranging from ripe small black fruits to Mediterranean herbs, and delicate notes of tobacco and spices. On the palate, it is soft, silky, and flavorful, balanced by a good tannic structure, with a long and persistent finish.



ALCOHOL	TOTAL ACIDITY	PH
15%	6.1 g/l	3.44
