



GREPPICANTE 2022 DOC BOLGHERI ROSSO

BLEND Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot

SOIL Predominantly characterized by loamy sands and ferrous red sands with deep clay

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

CLIMATIC CONDITIONS The summer of 2022 was hot and dry, resulting in a slowdown of the vine's vegetative development without ever putting them under stress. The substantial rains at the end of August restored the season, rebalancing the vegetative and productive activities in the vineyards. There was a slight decrease in productivity.

HARVEST The harvest began in mid-September with Merlot, continued with Cabernet Franc and Petit Verdot, and finished with Cabernet Sauvignon in the first week of October.

VINIFICATION AND AGING The grapes were carefully selected in the vineyard. Destemming and gentle pressing, alcoholic fermentation in steel tanks for 2-3 weeks, aiming to keep the temperature below 28°C. The malolactic fermentation took place in steel. The wine matured for 12 months in new and used French oak barriques, which accounted for about 50% of the blend, while the rest of the blend remained in steel.

TASTING Ruby red in color, it displays ripe black fruit, underbrush, and spicy notes on the nose. The palate is pleasant, of medium structure, soft, with a fresh and persistent finish..



ALCOHOL
13,5 %

TOTAL ACIDITY
6 g/l

PH
3.43