



Impronte

Typology: Bolgheri Rosso DOC Superiore

Area of production: Castagneto Carducci - Bolgheri – Tuscany

Grape Blend: Cabernet Sauvignon 70%, Cabernet Franc 30%

Production: 5,500kg. Grapes/Hectare

Vines / Hectare: 6,000

Vine training: Spurred Cordon

Vinification: cold maceration before fermentation (minimum 48 hours) alcoholic fermentation in steel vats with native yeasts.

Maturation: decanting in new barriques at the beginning of the malolactic fermentation, it remains there for 14/16 months

Refinement: 12 months in bottle

Tasting Notes: This wine has a strong ruby red color, intense bouquet with a fragrance of small red fruits and a scent of mints and liquorice. The taste is structured and full-bodied, with soft and aromatic tannins and a well-balanced acidity.

Alcohol: 13% vol.

Pairings: refined pasta dishes, tortelli, red meats, wild game, and wild Cinta Senese

Best served at 18°

Bottle: 750ml

Production: 10.000 bottles

Oenological consultant: Maurizio Castelli

Agronomist: Giorgio Meletti Cavallari