



**PODERESETTE**

## IL SUPERBO

### Bolgheri Rosso Superiore

The blend of Cabernet Franc and Cabernet Sauvignon makes famous the Doc Bolgheri area. This is our interpretation fully reflecting our philosophy: producing wine respecting as much as possible the land which they come from

#### VITICULTURE

**Grapes:** Cabernet Franc - Cabernet Sauvignon

**Vineyards:** Podere Sette, Loc. Greppi Cupi, Bolgheri

**Exposition :** East -West

**Year of planting:** 2003 - 2013

**Soil type:** Clay loam soil with rock fragments

**Training system:** Guyot

**Density of implantation:** 5.600 plants/ha

**Grape yield per hectare:** not more than 80 q.li per Hectare

#### VINIFICATION AND AGEING

**Fermentation:** Grape harvesting depends on the maturation of every single parcel of the vineyard. The grapes are divided according to their original lot.

**Ageing:** At the end of the fermentation the wine is aged in wooden barrels. After a wine tasting, each different lot is blended and then wine is bottled and aged at least 6 months in bottle.

#### TASTING NOTE

The color is intense and deep red. On the nose stand out the notes of ripe fruit, coffee and tertiary scents, on the palate denotes a great concentration typical of the larger Cabernets, given by the long aging in bottle

#### WINE PAIRING

It goes very well with all dishes based on game, game and mature cheeses

