

# SAN FIORENZO

## BOLGHERI DOC

# 2017

### VINTAGE FEATURES

After a dry and mild winter, the 2017 vintage in Bolgheri was characterized by an early sprouting of the vine. The spring and summer months, warm and dry, have led to an early harvest and an important cut in production quantity while ensuring excellent quality of the grapes.

### VINEYARD LOCATION

Bolgheri Estate (Castagneto Carducci, Livorno)

### SOIL PROFILE

Silt-sandy soil typical of the area

### TRAINING SYSTEM

Spur –pruned cordon

### GRAPES

Merlot 60% Cabernet S. 40%

### HARVEST

Merlot last week of August/ Cabernet S. second week of September

### VINIFICATION & MATURATION

After fermentation and maceration for 18 days, it is aged for 12 months in French oak barrels.

### SERVING TEMPERATURE

18° C

### ALCOHOL

13,5% Vol

### CELLARING

8-10 years

### TOTAL ACIDITY

5,3 g/l

### RESIDUAL SUGAR

0,5 g/l

Purple in appearance, it exhibits a bouquet redolent of wild berry preserves, lifted by smooth notes of spice. On the palate, it is beautifully balanced and delicious, with supple, velvety tannins. Ideal pairing with ravioli with duck ragout, grilled lamb chops, roasted pork.



