



FORNACELLE
BOLGHERI - TOSCANA

Foglio38 - Bolgheri Superiore - TOSCANA IGT 2012

Varietal: 100% Cabernet Franc

Vineyard: 80 m. above sea level, in the shape called Amphitheatre Bolgherese, facing south. Cadastral sheet 38 is an indication which identifies our vineyards.

Terroir: The loam soil tended predominantly sandy sediments with gravel.

Age/Plant Density: 8,000 vines per Ha

Harvest: First Week in October

Yield per Hectare: 6 ton max per Ha

Production: Approximately 8,000 kg of grapes per hectare with a yield of 60%.

Alcohol Content: 14.5% Vol.

Vinification: Fermentation in open barrels of French oak, with manual punching. Alcoholic fermentation and maceration lasting 20 days. Using only the yeasts of the grape.

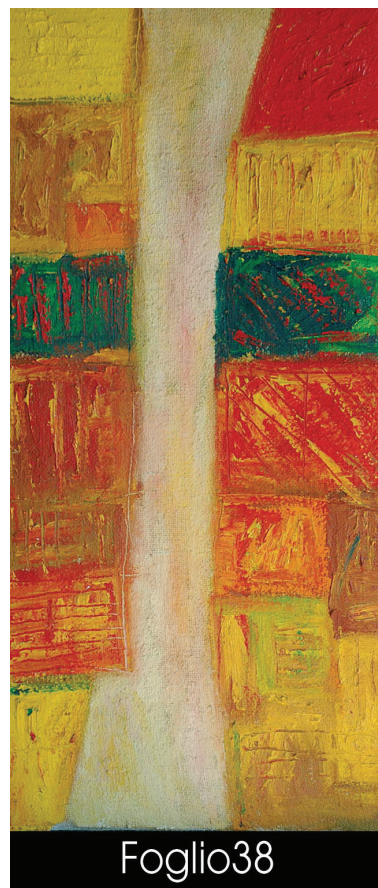
Aging: 18 months in the same barrel, which is new for fermentation.

Bottle Aging: 18 months in bottle. Bottled by hand, without filtration

Tasting Notes: Brilliant ruby red. On the nose, Intense and complex with aromas of blackberry, blueberry and ripe cherry, mulberry, rose and mild tones toasted. On the palate, tasty in the mouth with balanced, silky tannins and elegant, long finish.

Pairing: roast leg of lamb with mint, scottiglia beef, veal shank

Suggested Serving Temperature: 16-18°C (61-65°F)



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