



PODERE ROSETO

DOC BOLGHERI SUPERIORE

Podere Roseto is named after its winery and produced with selected Merlot grapes. This wine is well balanced thanks to the unique persistence, intensity and scents of Bolgheri terroir.

VITICULTURE

Grapes: Merlot

Location: Via Bolgherese, Ferruggini

Exposure: East- West

Vineyard Age: 2005 - 2010

Soil Type: Basically clay soils with deep gravel layers, which make the soil perfectly draining

Training System: VSP with pruning at Guyot

Density of Plant: 5500 plants/ha

Yield per hectare: 70 q.li/ha

WINE MAKING AND AGEING

Fermentation: Podere Roseto Bolgheri Superiore is fermented in steel vat with 12 day-maceration with daily pumping over.

Ageing: The ageing process is in French oak barrels of first passage and then at least further months in bottle

TASTING NOTE

This wine has a very deep ruby red color with some violet nuance. Pronounced flavours of red fruits and hints of sweet pepper and spices. The palate is silky with gentle tannins on the finish.

WINE PAIRING

Red long-cooking or braised meats and aged cheeses.

