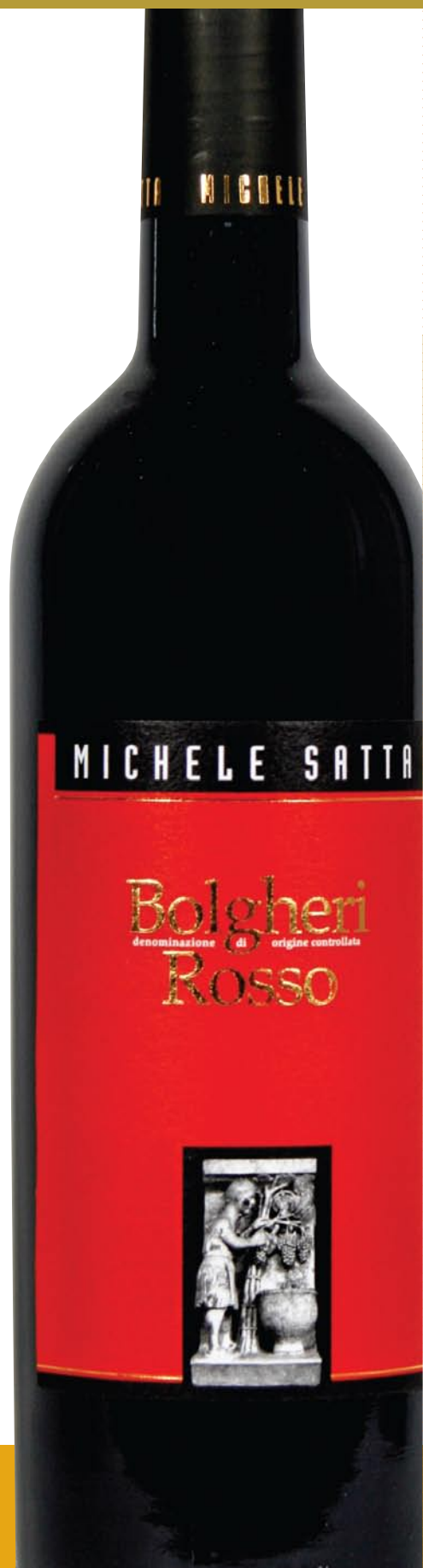


michele satta  
toscana

## bolgheri rosso DOC



This wine is the expression of its vineyard (about 20 hectares) which was the last to be planted. This medium density vineyard (about 6,200 plants/ha) has a natural balance between soil and plant, and between the leaves and the fruit. During harvest the perfectly matured grapes are manually selected. Fermentation without artificial yeasts, in stainless steel tanks and maceration for three weeks. The wine is then put into barriques for 12 months after which time it is bottled and cellared for six months before shipping.

### grape varieties:

30% Cabernet Sauvignon, 30% Sangiovese, 20% Merlot, 10% Syrah, 10% Teroldego

### exposure:

Southwest

### altitude:

0–40m A.S.L.

### soil:

Mixture of clay (bottom of the hills) and sand from the sea, with a small amount of lime.

### production:

65,000 bottles

### tasting notes:

The color is ruby red with aromas of fresh red and black fruits with a hint of leather and tobacco. On the palate the wine is harmonious, the fresh fruit combines with a solid structure and good tannins combine for a finish that is persistent and elegant.

## The Wine Advocate

2007 Bolgheri Rosso 88 points

## The Wine Spectator

2005 Bolgheri Rosso 89 points

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