

# piastraia bolgheri rosso DOC

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toscana

The Merlot, Cabernet, Sangiovese and Syrah vines were planted in 1991 with the intention of producing the highest quality "Bordelaise" vines in Bolgheri. These international varietals combined with the native Sangiovese produces a wine that is well-structured, elegant, full and round. The grapes are harvested at full maturity. Immediately following the pressing, the wine is placed into wooden casks. The fermentation and maceration of each variety is handled separately with the cap manually pushed down daily for a period of 20 days. The wine is blended and then rests for a period of 12 months in barriques (1/3 in new oak). The wine is bottled without being filtered.

## grape varieties:

25% Merlot, 25% Syrah, 25% Sangiovese, 25% Cabernet

**exposure:** Southwest

**altitude:** 0–40m A.S.L.

**soil:** Mixture of clay (from the hills) and sand (from the sea)

**alcohol:** 13.50%

**production:** 26,000 bottles

## tasting notes:

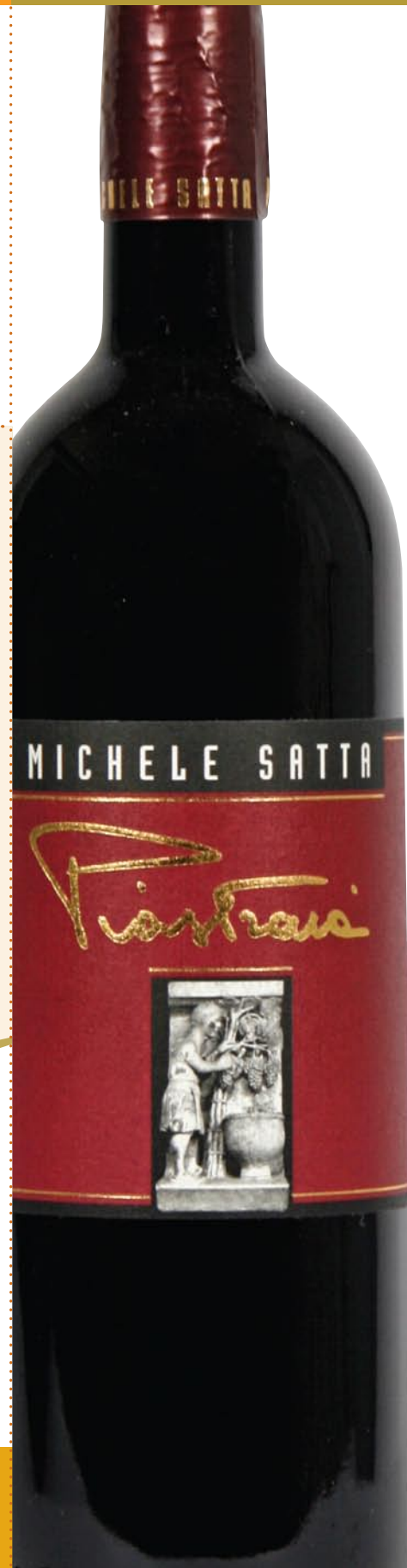
The color is intense ruby red. Aromas of summer red fruit with notes of blueberry and blackberry, straw and green grass. On the palate, same explosive fruit corresponds to the aromas, with a core that is deep and solid that gives great drinkability to the wine.

## The Wine Advocate

2005	Piastraia Bolgheri Rosso	90 points
2004	Piastraia Bolgheri Rosso	91 points
2003	Piastraia Bolgheri Rosso	92 points

## The Wine Spectator

2003	Piastraia Bolgheri Rosso	93 points
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