



FELCIAINO

Doc Bolgheri Rosso

Grape variety: 50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc

Vineyards: Felciaino 1986, Felciaino 2001

First year of production: 2000

Soil composition: average texture with alluvial calcareous deposit

Average output per vine: 1000 g

Training system: horizontal spurred cordon, arched cane

Harvest time: first 10-days of September for the Merlot, the middle of September for the Sangiovese grape and the beginning of October for the Cabernet Sauvignon

Wine making: with natural raising agents, under controlled temperature in stainless steel tank

Maturation: at least 12 months in used French oak barrels

Bottles production per year: about 25.000

Organoleptic features: intense ruby-red colour, a structure of great fruit and smoothness with notes of spices which make it complex and mixed. An outstanding structure able to evolve gradually and to refine itself even over years, especially enhancing its olfactory qualities.

