



GUADO DE' GEMOLI

Doc Bolgheri Superiore

Grape variety: 70% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc

Vineyards: Le Grottine 1978, Felciaino 1986

First year of production: 2000

Soil composition: average texture with alluvial calcareous deposit

Average output per vine: 800 g

Training system: horizontal spurred cordon, arched cane

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

Wine making: with natural raising agents in steel tank

Maturation: at least 18 months in French oak barrels, 15% first use and the others second or third use

Bottles production per year: about 10.000

Organoleptic features: impressive colour depth, perfect expression of the characteristics of the Bolgheri region. Elegance, power and complexity are the distinctive features of this wine, able to mature for many years and to refine its bouquet constantly over the years, passing from hints of ripe red fruits, vanilla and spices to extreme complexity with notes of liquorice, tobacco, cedar and cinnamon. Definite, soft and long finish.

