

## ACHENIO 2010 - Bolgheri Bianco DOC

**Production Area:** the grapes are sourced exclusively from vineyards situated in the Campo alla Sughera area, in the heart of the Bolgheri denominazione di origine area.

**Grapes:** Sauvignon Blanc, Vermentino and Chardonnay.

**Alcohol by volume:** 13,5% vol.

**Harvest:** the Sauvignon and Chardonnay grapes, and a small part of Vermentino, are harvested manually around the beginning of September in boxes each containing 15 Kg of grapes. The grapes are only harvested in the fresh hours of the morning in order to preserve the various aromas. Vermentino grapes come from a new vineyard, situated in a more shady area, and ripen more slowly. They are therefore harvested 10 days later.

**Vinification technique:** the first harvested grapes are pressed softly. After removing the dregs of the cold must, leaving it clarified, the 100% new French oak barrels, which are particular to the white grape variety, are filled and kept in a thermo-conditioned area at 18-20°C. This is where alcoholic fermentation and then malolactic fermentation take place. Once it is pressed and the dregs are removed, the later harvested Vermentino is fermented in a steel tank. In this case malolactic fermentation is prevented.

**Ageing:** both parts of the wine (fermented in barrels and fermented in steel) mature for 6 months in their own dregs. In March of the year following harvest the wine is assembled, bottled and refined in the bottle for a further 6 months.

### Organoleptic characteristics

**Colour:** brilliant straw yellow with beautiful shades of green.

**Fragrance:** enveloping, with a breeze of peach, mint and mandarin, united with biscuit and caramel.

**Taste:** great balance and harmony, the alcohol is perfectly tempered by a wonderfully pleasant acid undertone.

**Last vintage on the market:** 2010

**Advice for optimum tasting:** serve at 12-13°C (remove from the fridge approximately half an hour before serving).

**Food and wine pairing:** first courses, filled pasta such as sea bass ravioli, elaborate fish dishes, also excellent with white meat and goats cheese and a must-try with Tuscan favourites ribollita and zuppa di pane.

