

ADÈO 2009 - Bolgheri Rosso 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: Cabernet Sauvignon and Merlot in varying percentages.

Alcohol by volume: 14% vol.

Harvest: manual, in boxes, each containing 15 Kg of grapes.

Vinification technique: the height of the wine cellar is exploited, making the most of gravity to move the grapes, must and wines. After de-stemming, the steel maceration tanks are fed from a height without using pumps or augers, which can damage the solid part of the grape. Maceration, together with intense pumping and punching down, is carried out for 10 days at a controlled temperature. After de-vatting and first racking, the wine is decanted partly into steel tanks and partly into barrels for malolactic fermentation.

Ageing: wines made from a blend of vines are aged separately for 12 months in French oak barrels. The wine is assembled before bottling and refined for a further 4 months.

Organoleptic characteristics

Colour: intense ruby red.

Fragrance: great finesse, with notes of beautifully combined cassis, sandalwood and vanilla.

Taste: full and well-balanced, soft, with an alcoholic sensation which is beautifully integrated in the structure of the wine.

Last vintage on the market: 2009

Advice for optimum tasting: serve at 16° C, in large crystal glasses.

Food and wine pairing: red meats, game and other great traditional Tuscan dishes, seasoned cheeses, great with Tuscan ribollita.

Notes: 2009 saw a favourable climatic trend, particularly for the nature and distribution of the precipitation. The warm and dry harvest period further helped to obtain perfectly healthy and mature grapes.

