



BOLGHERI



Volpolo Bolgheri DOC

CLASSIFICATION:

Bolgheri Superiore DOC.

GRAPE VARIETIES:

70% Cabernet Sauvignon, 15% Petit Verdot,
15% Merlot.

GROWING LOCATION:

Bolgheri area.

VINEYARD:

Tirrenian Coast vineyard (on sea level) facing
south-west.

CULTIVATION - HARVEST:

Runner system cultivation (double curtain), manual
harvest with grape selection.

MATURATION AND REFINEMENT:

Alcoholic fermentation under controlled temperature in
steel tanks with long maceration on the grape marks.
Malo-lactic fermentation in French oak. Maturation 14
months in French oak barriques and tonneaux.

TASTING NOTES:

Aromas of sweet tobacco, fresh herbs and currants
follow through to a full body, with round and silky
tannins and a chewy finish. This needs two to three
years to come together. Bordeaux blend. (James
Suckling).

ALCOHOL CONTENT: 14.50% vol.

RECOMMENDED PAIRINGS:

Grilled and roast red meat, game meat.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS:

92 points Wine Spectator (vintage 2009/2010)

93 points Wine Spectator (vintage 2011/2012).

#22 in Top100 Wines in the world 2014 Wine Spectator-
vintage 2011



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