

IL BOSCOROSSO 2015



VINEYARD	Hills in Manzano. Training system: Guyot
SOIL TYPE	Eocene marl
WINE MAKING	The grapes are harvested quite late, slightly overripe. Thinning is carried out in July: only the best grapes are selected and left on the plant. The bunches are selected one by one before destemming, and then vinified in oak barrels. The malolactic fermentation and final maturation take place in part new, part one-year-old French oak barriques for 24 months. It is bottled in spring and then aged additional eight months in bottle.
ALCOHOL CONTENT	14,50°
APPEARANCE	Intense ruby red
NOSE	Very intense and powerful. Elegant aromas of red fruit (strawberry and fresh cherry) followed by notes of violet and pine resin with clear backdrop of spices
PALATE	Very mouth feeling, immediately warm with ripe red fruits and chocolate notes. With a subtle aroma of vanilla and sweet elegant tannins. An intense and balanced note of nutmeg and raisins in the finish and a perfect length. A very elegant Merlot.
AGEING	An immediately appealing wine that can age in the cellar for ten years or more
WINEMAKERS	Marco Pecchiari