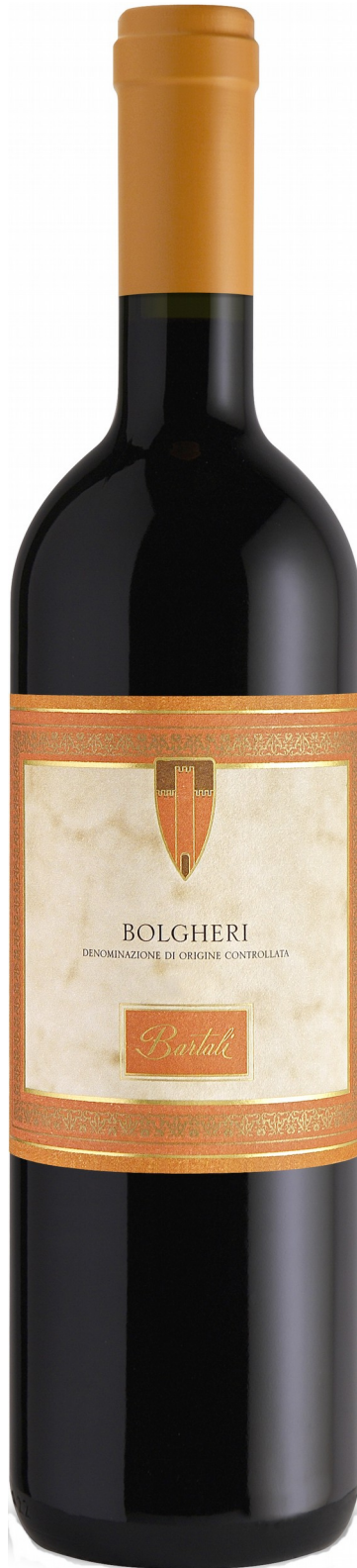


Bartali
Casa fondata nel 1927



Bolgheri

TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Bolgheri Doc.
- GRAPE VARIETY: 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc.
- PRODUCTION TECHNIQUES: Mechanical harvesting starting around mid september. Pressing and destemming. Short cold maceration in small steel tanks at controlled temperature for 26 hours. Fermentation temperatures range between 28/30°C. Maceration lasts for 15/20 days. Racking at the end of maceration. Malolactic fermentation in steel. The ageing is 12 months in repeatedly used French oak barrels and 3 months in the bottle.
- COLOUR: Bright ruby red with purple hues.
- BOUQUET: Earthy and cherry aromas with hints of vanilla.
- TASTE: Rich, soft and mineral mouthfeel, lengthy and sapid finish.
- SERVING SUGGESTIONS: Roasts, braised meats, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C, uncork half an hour before serving.

Casa Vinicola Bartali s.r.l.