

*Donne
Fittipaldi*



Bolgheri Rosso Doc

Bolgheri Rosso is Donne Fittipaldi's entry wine. An everyday companion, with a strong sense of origin: Bolgheri. Pleasant and full of character, fresh and impulsive. A bright red, fruity yet complex, easy to drink and match to a varied choice of food, a unique and peculiar interpretation of this classic terroir.

First Vintage produced: 2007

Grape variety: 50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc and 10% Petit Verdot.

Vineyard site: Vigna del Bruciato.

Training System: Cordon spur.

Yield: 1000 gr per plant.

Harvest: from the beginning of September till the first half of October.

Vinification: Manual harvesting, soft destemming and a delicate handling of the grapes, followed by natural fermentation with indigenous yeasts and 15-days maceration in contact with the skins.

Aging: 12 months in barriques, 2° and 3° passage.

Colour: Intense Ruby Red.

Nose: very fruity with notes of cherry, ribes and discreet underlying spices.

Taste: Great freshness and harmony. A classic, elegant Red, with round and silky tannins that results in a pleasant and long-lasting finish.

Alcohol: 14% vol

Food pairing: excellent with Red meats and medium to aged cheeses, it can also be paired with some hearty fish dishes of the local cuisine.

Service temperature: 15-16°C