

*Donne
Fittipaldi*



Bolgheri Rosso Superiore Doc

Bolgheri Superiore Donne Fittipaldi is the wine that better represents the essence of Bolgheri, the extraordinary capability to deliver great wines with a strong mediterranean character, bright but at the same time refined and elegant. A great red made with meticulous care, both in the vineyard and in the cellar where nature is encouraged to show its most beautiful form.

First Vintage produced: 2008

Grape Variety: 40% Cabernet Sauvignon, 30% Merlot and 30% Cabernet Franc.

Vineyard Site: Vigna del Bruciato.

Training System: Cordon spur.

Yield: 800 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 20-days maceration in contact with the skins.

Aging: 15 months in barrique, part new and part second passage wood.

Colour: intense Ruby Red.

Nose: Fruity, intense, pleasing to the nose with the notes typical of a ripe Cabernet revealing the wine's strong character and the quintessential essence to be expected of the finest Reds of Bolgheri.

Taste: Donne Fittipaldi Superiore is a wine of great complexity and structure. Smooth tannins, silky and velvety, make for an harmonious and round mouthfeel. The characteristic notes of the varietal stand out for a long and persistent finish.

Alcohol: 15% vol

Food pairing: excellent with big beef cuts and aged cheese, perfect with game dishes and roasts.

Service temperature: 15-16°C

www.donnefittipaldi.it