



MICHELETTI

Castagneto Carducci
TOSCANA-ITALIA

Wine	MICHELETTI - BOLGHERI ROSSO DOC
Vintage	2014
Grape varieties	Merlot 50% Cabernet-Sauvignon 50%
Production area	Bolgheri
Area of vineyard	2 ha
elevation	75 mt above sea level
Soil type	gravelly land of alluvial origin (glaciers)
Training system	Spurred Cordon
Vineyard layout	2.20x0.80 m.
Production per ha	85 quintales (a bottle per plant)
Yield in wine	65%
Averagevine age	13 years
Harvest period	Merlot September 18 th , Cabernet-Sauvignon September 22 th
Vinification	Traditional 15-18 days skin contact with frequent pumpovers and bleeding off of 25% of must in early stage of fermentation, followed by frequent pumpovers and délastage
Alcoholic fermentation	At controlled temperature, max 25°C. Utilisation of cultured, aromatic, variety-specific yeasts
Malolactic fermentation	cement vats
Maturation	10 months in cement vats
Average annual production	22.000 bottles
Alcohol	13.00 %vol
Total acidity	5.06 g/l
Ph	3,70
Dry extract	27.40 g/l



Color: Ruby red

Scent:Red fruits and raspberry aroma

Taste:Very soft tannins, good acidity and freshness pleasant and persistent

Pairing: Appetizers and noodles, soups, fresh cheese and sliced salami

Soc. Agr. MICHELETTI ENIO e BENUCCI ENRICA s.s.

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