


MICHELETTI
 Castagneto Carducci
 TOSCANA-ITALIA

Wine	DALLEO- BOLGHERI ROSSO DOC
Vintage	2009
Grape varieties	Cabernet-Sauvignon 70% merlot 15% petit-verdot 15%
Production area	Bolgheri
Area of vineyard	1.50 ha
elevation	75 mt above sea level
Soil type	gravelly land of alluvial origin
Training system	Guyot - cordon spur
Vineyard layout	2.20x0.80 m.
Production per ha	75 quintales
Yield in wine	65%
Average vine age	10 years
Harvest period	Cabernet-Sauvignon September 15 th Syrah September 10 th
Vinification	Traditional 15-18 days skin contact with frequent pumpovers in early stage of fermentation, followed by frequent pumpovers and délastage
Alcoholic fermentation	At controlled temperature, max 25°C
Malolactic fermentation	100% in oak barrels
Maturation	12 months in oak barrels
Average annual production	9000 bottles
Alcohol	13%vol
Total acidity	5,71 g/l
Ph	3,60
Dry extract	31.0 g/l



Color: Intense ruby red

Scent: Black berry fruits notes of licorice and light vanilla

Taste: Ripe tannins, smoothness and elegance, sapidità good, good persistence in final

Gastronomy: Full flavoured meats and game, soups, fresh cheese and sliced

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