

## BOLGHERI ROSSO SUPERIORE D.O.C. RENZO Vintage 2006

### Producer

Antonino Tringali-Casanuova

### Name of wine

RENZO

### Denomination

Bolgheri Rosso Superiore D.O.C.

### Grape varieties

Cabernet Sauvignon (80%), Merlot (20%)

### Alcohol content

14,0% Vol.

### Wine production zone

Castagneto Carducci (LI)

### Climate

Mediterranean microclimate located close to the sea and protected on the North by the Bolgheri hills. Mild winters, hot and arid summers, moderated by the sea breeze.

### Soil description

Flat area at 55m above sea level in deep, loose, well drained soil.

### Pruning system and plant density

Spurred cordon with 6,000 vines per hectare.

### Average age of vines

Vineyard from 1993 and 2000.

### Yield

5.5 tons of grapes per hectare.

### Vinification

The grapes are selected and hand-picked in the vineyard, fermentation at 30 ° C, maceration on the skins for 20 days, malolactic fermentation in steel tanks.

### Ageing

18 months in French barriques and then in the bottle for 12 months.

### Output

2,800 0.75 lit. Bordolessi bottles, 200 1.5 lit. Magnum bottles.

### Tasting notes

Bright ruby red, intense aroma with a complex of fruit and spice notes. Full fruit and elegant structure on the palate with soft and balanced tannins.

### Food pairings

Roasted red meat, wild game or red meat based dishes, aged cheese.

### Serving temperature

Serve at 18°-19°C.

