

BOLGHERI ROSSO SUPERIORE D.O.C. RENZO Vintage 2005

Producer

Antonino Tringali-Casanuova

Name of wine

RENZO

Denomination

Bolgheri Rosso Superiore D.O.C.

Grape varieties

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

Alcohol content

13.5% 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

6 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 20°C

