



I LUOGHI - BOLGHERI

Estate:

I LUOGHI di Granata Stefano

Wine:

CAMPO AL FICO 2006

Classification:

DOC BOLGHERI ROSSO SUPERIORE

Blend:

80 % cabernet sauvignon

20 % cabernet franc

Alcohol content:

14 % vol.

Pruning system:

double spurred cordon

Density of planting:

1,8 x 0,7 m 7900 vine stocks/ha
(3160 vine stocks/acre)

yields per Ha:

45 q.li

Grape harvested method:

handpicking and strict sorting of grapes

Vinification:

natural fermentation in stainless steel tanks, grapes maceration lasts for about 20 days

Aging:

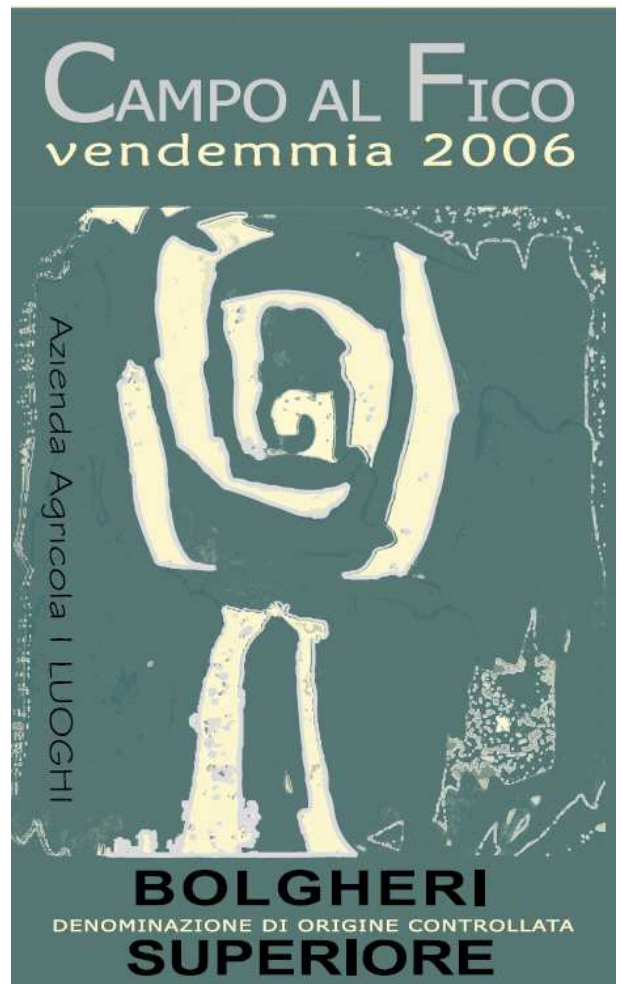
in french new oak for at least 20 months and in bottle for 10 months

Bottles made:

2700 of 750 ml

Organoleptic analysis:

it's a deeply red ruby color wine; with aromas of blackberry, currant, blueberry, sweet spice notes, mineral and balsamic sensation; full-bodied, with velvety tannins; elegant, intense and persistent in the finish.



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