## **Greppicaia Bolgheri Superiore DOC** 2011

Greppicaia represents the classic, great wines of Bolgheri. It has the characteristic, beautiful structure and softness of the best Bolgheri wines, opening slowly with ripe and fruity notes that evolve towards delicate scents of humus and truffle.

## $\lambda$ VITICGIO

## 2011 Vintage Report

After a cold, rainy winter, the spring was warmer than average, causing the vines to bud evenly and a bit early. The summer began with average temperatures, leading to a complete veraison of the grapes by the end of July. The middle of August saw an elevated heat wave that lasted for about two weeks, a warmth that determined an early harvest for the early-ripening grapes; the later-ripening grapes, on the other hand, benefitted

from the drop in temperatures after September 10, giving us excellent wines with optimal structure and elegance. Overall, 2011 will be remembered as one of the best vintages in the past ten years.

**Denomination:** Bolgheri Rosso Superiore DOC

Grape varieties: 50% Cabernet Sauvignon, 40% Merlot, 10%

Cabernet Franc

First vintage produced: 2004

Production area: Castagneto Carducci

Vineyard position: 30 MASL with south/southeast

sun exposure

Soil: prevalently sand and sandstone

Training system: Guyot and spur-trained cordons

Vineyard age and density: from 9 to 14 years; 6000 plants per

hectare

Harvest: manual harvest in the first week of September

**Vinification:** alcoholic fermentation at 28-30°C in stainless steel tanks; maceration for 25 days. Pumping over and regular delestage schedule with racking at the end of maceration.

Malolactic fermentation in wood

**Aging:** 18 months in French oak barriques of 225 l and a further 6 months in stainless steel

Bottling and release: January 2014 and August 2014

**Tasting notes:** Deep ruby red in color with violet hues. The nose opens slowly, with varietal aromas that evolve towards red fruits and ripe blackberries to finish with the scents of humus and a hint of truffle. The warm spiciness of cinnamon and cacao are immediately discernible on the palate, enriched with incredibly concentrated tannins with a great persistence. Will age well for 10 years or more

Alcohol: 14%

Production: 3,300 bottles/year



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