



I Greppi Bolgheri Rosso “Greppicante”



Varietal: 50% Merlot, 10% Cabernet Sauvignon and 40% Cabernet Franc.

Soil:

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: Bolgheri DOC

Production: cs

Alcohol %: 14

Tasting Notes. This wine is a concentrated brilliant red with elegant and complex aromas. Currants, blackberries and hints of rosemary and flowers follow through to a full body with decadent fruit, rich meat and leather. Long and flavorful. Full-bodied with velvety tannins, can be enjoyed immediately after opening.

Vinification: Vinification: Alcoholic fermentation and maceration on skins takes place in stainless steel vats for around 30 days at a controlled temperature of 28°C. Malolactic fermentation follows in French oak barrels.

Aging: This wine is aged for 12 months in 2 and 3 year old French oak barrels followed by 6 months in bottles.

Food Pairing : Seafood stew such as a cioppino, braised beef and veal.

Accolades

93 pts J Suckling - 2018 vintage



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