



Le Gonnare Bolgheri Superiore



Varietal: 70% Merlot and 30% Cabernet Sauvignon.

Soil: Sedimentary clay mixed with sand, rich in iron.

Elevation: 50 mtrs ASL

Practice:

Dry Extract: gr / liter

Appellation: Bolgheri DOC

Production: cs

Alcohol %: 14.5

Tasting Notes. The bouquet is colored with black fruits, sweet cedar, spice and a touch of grilled rosemary. This is rich on the palate, with some sanguine or rusty notes that add a touch of saltiness to the finish. Winemaking starts off in cement vats and ages in barrique (with just 25% new oak).

Vinification: The grapes for Le Gonnare are harvested in small cases and entirely destemmed and crushed. Fermentation takes place with the use of natural yeasts, giving the highest attention to the maceration on the skins. After the natural malolactic fermentation, the wine goes into barriques, one third new oak.

Aging: Le Gonnare ages approximately 18 months in oak and 1 year in the bottle.

Food Pairing : Stews, braised, wild boar, guinea fowl or duck based, but also roast veal and pork.

Accolades

93 pts R. Parker - **2020** vintage



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