



MICHELE SATTÀ



BOLGHERI ROSSO doc

This wine is the expression of the vineyard (about 20 hectares) I planted in these last years thinking about the project “Bolgheri”, that is to improve the characteristics of this terroir for a red wine with great character and pleasure.

All the grapes are cultivated with traditionally and with care, in a high density vineyard (about 6,000 plants/ha) where I particularly respect the natural balance.

During the harvest I select with manual work the grapes perfectly matured and I make the fermentation without artificial yeasts, then manual submersions of the cap of the wine are carried out and pumping over procedures. After 12 months in barriques the wine is bottled and remains in our cellar for 6 months before being sold.

Grape varieties Sangiovese 30%, Cabernet Sauvignon 30%, Merlot 20%, Syrah 10%, Teroldego 10%

Harvest period from the beginning of September (Merlot) to first of October (Cabernet Sauvignon)

Vineyards Torre, Vignanova, Poderini, Campastrello

Vinification fermentation takes place in steel tanks using natural yeasts. Initially with two pumping over procedures per day and in a second time only one according to how the extraction proceeds. Also the duration of maceration is estimated on the basis of frequent tasting. After the malolactic fermentation that naturally take place in November the various vinifications are assembled and start their fining.

Fining 12 months, partly in large oak casks (30 hl), partly in 3, 4 and 5 year old barriques.

Longevity 10 years