



PODERE ROSETO
BOLGHERI ROSSO
SUPERIORE

Podere Roseto is named after its winery and produced with selected Merlot grapes. This wine is well balanced thanks to the unique persistence, intensity and scents of Bolgheri terroir



Grape variety: Merlot

Training system: VSP with spur cordon pruning

Yield per hectare: not more than 7000 kg/ha

Soil: medium textured soil with clay and gravel/skeleton presence

Harvesting time: second and third week of september

Vinification: steel vat fermentation and 12 day-maceration with daily pumping over

Wine ageing: in wood and at least 6 months in bottle

Colour: ruby red with violet hues

Serving temperature: 16/18 degrees

TastingNotes

Pronounced flavours of red fruits and hints of sweet pepper and spices. The palate is silky with gentle tannins on the finish

Food Pairing

Red long-cooking or braised meats, matured cheeses