



GREPPICAIA 2023 DOC BOLGHERI ROSSO SUPERIORE

BLEND	Merlot, Cabernet Sauvignon
SOILS	Sandy soils with deep clay.
TRAINING SYSTEM	The training system is spurred cordon with a planting density of 5680 vines per hectare.
CLIMATE	Despite the abundant spring rains, damage in the Greppi vineyards was limited thanks to timely interventions and well-drained sandy soils. The hot, dry summer then supported good grape quality, with yields slightly below average.
HARVEST	Harvest began on September 5th with the Merlot, continued with Cabernet Franc and Petit Verdot, and concluded with Cabernet Sauvignon in the first week of October.
VINIFICATION /AGING	The grapes were carefully selected in the vineyard. After destemming and gentle crushing, alcoholic fermentation took place in stainless steel tanks for 3–4 weeks, with temperatures kept below 28°C. Malolactic fermentation occurred in steel and, for about 20%, in wood. The individual components of the blend first matured separately and were then assembled in small French oak barrels—80% new and 20% second-use—for a total of 12–16 months.
TASTING	The color is a deep, intense ruby red. On the nose, it opens with a complex aromatic profile where red currant, black plum, and violet intertwine, accompanied by elegant spicy notes of vanilla-tinged cedar and tobacco. On the palate, the entry is enveloping, supported by a rich and silky texture. The progression is harmonious and pleasing, culminating in a persistent finish that invites another sip.

ALCOHOL	TOTAL ACIDITY	PH
14,5%	5.2 g/l	3.58

