



GREPPICANTE 2024 DOC BOLGHERI ROSSO

BLEND	Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
SOILS	Predominantly characterized by silty sands and iron-rich red sands with deep clays.
TRAINING SYSTEM	The training system is cordon spur-pruned, with a planting density of 5,680 vines/ha.
CLIMATE	The 2024 season saw some summer rainfall and periods of high heat. Early-ripening varieties such as Merlot were harvested in the first days of September with fully achieved technical and phenolic ripeness. Later varieties — Cabernet Franc, Cabernet Sauvignon, and Petit Verdot — were picked at the end of the month once phenolic maturity was reached.
HARVEST	The grapes were harvested from September 2nd to 28th.
VINIFICATION/ AGING	Grapes were hand-selected in the vineyard, then gently destemmed and crushed. Alcoholic fermentation took place in stainless steel for 2–3 weeks below 28 °C, followed by malolactic fermentation in steel. The wine aged for 6 months: about 50% in used French barriques and the remainder in stainless steel.
TASTING	Bright ruby with violet highlights. The nose shows lively aromas of raspberry, blackberry, lilac, and a light spicy note. The palate is fresh and fragrant, with precise fruit, medium body, and soft tannins supported by balanced acidity. A versatile, food-friendly wine best enjoyed young.

ALCOL	ACIDITA' TOTALE	PH
13.5%	4.73 g/l	3.57

