



“PIEVI” BOLGHERI ROSSO DOC

GRAPES

50% Merlot, 25% Cabernet Sauvignon, 25% Sangiovese

PRODUCTION AREA

Pievi vineyard, planted at 50 mt. a.s.l. (164 feet a.s.l.) on sedimentary clay mixed with sand, rich in iron. This vineyard is cordon- trained with a South-West exposition.

VINIFICATION

Each variety is harvested by hand at full ripening in small baskets. Pievi is fermented in wooden barrels of 33 hl size with natural yeasts only. The cap is pushed down by hand twice a day and in the first days of fermentation. Frequent delastages are performed to let the must breathe. Normally the fermentation takes 2 weeks for each variety, after which the wine is blended and transferred into 2 and 3 year old barriques for the malolactic fermentation.

AGEING

This wine ages in oak for 12 months. Pievi is not filtered.

