



2016

BELL'AJA Bolgheri Doc

VINTAGE FEATURES

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

VINEYARD LOCATION

Bolgheri (Castagneto Carducci, Livorno)

SOIL PROFILE

Silt-sandy soil typical of the area

SISTEMA DI ALLEVAMENTO

Spur-pruned cordon

GRAPES

Merlot 60% Cabernet Sauvignon 40%

HARVEST

Last week of august / second week of september

VINIFICATION & MATURATION

After fermentation and maceration for 18 days, it is aged for 12 months in French oak barrels.

BOTTLES PRODUCED

50.000

SERVING TEMPERATURE

18 °C

ALCOHOL

13,5 % Vol

CELLARING

8-10 years

TOTAL ACIDITY 5,3 g/l RESIDUAL SUGAR

0,5 g/l

TASTING NOTES & PAIRINGS Purple in appearance, it exhibits a bouquet redolent of wild berry preserves, lifted by smooth notes of spice. On the palate, it is beautifully balanced and delicious, with supple, velvety tannins. Ideal pairing with ravioli with duck ragout, grilled lamb chops, roasted pork