



BOLGHERI ROSSO FAGALES

DOC

AREA OF ORIGIN:

Toscana. Bolgheri, municipality of Castagneto Carducci, Livorno.

PEDOCLIMATIC ENVIRONMENT:

Pedoclimatic environment characteristic of this area, scarce rainfall during the summer.

GRAPE VARIETIES:

Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah.

COLOUR:

Bright ruby red verging on garnet red. bright ruby red verging on garnet red.

CHARACTERISTICS:

This wine has an intense winery smell with hints of red berries. Dry and harmonic flavour.

GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to game, grilled meat and mature cheese. this wine is a particularly suitable accompaniment to game, grilled meat and mature cheese.

SERVING TEMPERATURE:

Serve at a temperature of 20°-22 °C.

WINEMAKING:

in red with 15 days steeping on skins in stainless steel tanks.

BOTTLE:

Bordolese 750 ml

CAPSULE:

P.V.C. Black