

I Greppi

Greppicaia
Bolgheri Superiore DOC



REGION

Toscana

VARIETY

60% Cabernet Sauvignon, 20% Cabernet Franc 20% and Merlot



This Superiore red wine comes from some of the best grapes grown in Bolgheri DOC. The I Greppi estate comprises three separate parcels, each with a distinctive soil-type, in the central and northern part of the DOC. The wine is Cabernet Sauvignon dominated and blended each year with varying amounts of Cabernet Franc, Merlot and Petit Verdot, to create a bold full-bodied wine which will benefit from aging.

Fermentation: Alcoholic fermentation and maceration on skins takes place in stainless steel vats for around 30 days at a controlled temperature of 28°C. Malolactic fermentation follows in French oak barrels.

Ageing: This wine is aged for 18 months in French oak barrels, and for a minimum of 6 months in bottles. Half of the oak barrels used for aging are replaced every year to control the tannin levels.

TASTING NOTES

A rich and decadent wine with incense, dark berries and black tea. Full body, integrated fruit in the mid-palate and a juicy, lightly chewy, tannin backbone.