



I Greppi

Greppicante
Bolgheri Rosso DOC



REGION

Toscana

VARIETY

50% Merlot, 10% Cabernet Sauvignon and 40% Cabernet Franc

This wine is a concentrated brilliant red with elegant and complex aromas. Although full-bodied with velvety tannins, it is not as bold as its Superiore relative and can be enjoyed immediately after opening. The best grapes that have not gone into Greppicaia, are used to make our Greppicante which typically has a higher proportion of Merlot which gives the wine a softer component.

Vinification: 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 12 months in 2 and 3 year old French oak barrels followed by 6 months in bottles.

TASTING NOTES

Currants, blackberries and hints of rosemary and flowers follow through to a full body with decadent fruit, rich meat and leather. Long and flavorful.