



TENUTA
LE COLONNE

BOLGHERI DOC SUPERIORE 2018



Dark ruby red with violet hues. The nose has an intense hint of black fruit, accompanied by balsamic notes of Mediterranean scrub. On the finish, an elegant woody note. The palate is full and juicy, enveloping and elegant with a long and persistent finish.

GENERAL INFORMATION

Varieties: 70% Cabernet Sauvignon, 30% Cabernet Franc

Alcohol: 14% Vol

IN THE VINEYARDS

Altitude: 50 m above sea level

Exposition: south, southwest

Soil composition: sandy river sediments with presence of fossils

WINEMAKING PROCESS

Winemaking process: spontaneous fermentation in concrete vats. It ferments for about 13 days, using native yeasts. The temperature reaches a maximum of 28°C.

Ageing: minimum 24 months in oak big barrels

Refinement: 3 months in bottle