



Aska

Bolgheri Rosso DOC

2010

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The start of the growing season was slightly delayed, with abundant spring rainfall and temperatures in May and June well below the seasonal average. The weather was warm and dry from mid-June through August, when temperatures dropped again. Cool nights helped the development of aromatics and the synthesis of polyphenols in the grapes, enhancing the overall quality of the bouquet and the wine's acidity. Scarce rainfall allowed for ideal harvest conditions.

Elegant aromas thanks to the dropping temperature during August, which favored a major aromatic synthesis.

Deep red color. Intense and complex aromas, with hints of currant, blueberry, fruit jam, together with hints of tobacco and licorice. The structure in the mouth is powerful, full and soft, with gentle and elegant tannins and, very persistent finish.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-28°C) stainless-steel tanks.

Aging: in French oak barriques (225 & 350 l.) for about 10 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.75 l. - 1.5 l.