



Aska

Bolgheri Rosso DOC

2011

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The vine's growth cycle started at the right time with a climate particularly mild and dry in the months of April and May. The sunny days of June were then followed by copious rainfall in the middle of July, resulting also in significant drop in temperatures. The climate conditions in early August were pretty cool, but the region was then covered by an anti-cyclone weather pattern originating from Africa, which led to a spike in temperatures, reaching well above the average for the period and lasting for around two weeks. Therefore hydric stress accelerated the ripening. September and October were sunny and dry with very hot temperatures.

The high temperature during the end of summer, favored a great maturation of the grapes, giving us a wine with personality.

Deep red color. Attractive aromas, with notes of berries, accompanied with hints of licorice, sandal, tobacco and coffee. In the mouth the structure is powerful, very soft and gentle, thanks to matured tannins. A good acidity permits a persistent final, favoring a great balance.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-28°C) stainlesssteel 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.