



Aska

Bolgheri Rosso DOC

2012

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The growing cycle began in the usual time frame, with dry weather in April and May. June was marked by cooler temperature and a lack of rainfall. Summer saw a return to regular average temperatures in July through mid-August, when a sudden heat wave raised temperatures over 40°C (104°F) through the end of the month. A sun-drenched September, with normal average temperatures, allowed for a good harvest.

The Bolgheri zone of production, thanks to the influence of the sea, gives even in this warm vintage, an extremely elegant wine, unique expression of the terroir.

Deep red color. Intense and complex nose, with hints of blueberry and fruit jam, together with a pleasant hints of tobacco and cocoa. The structure is characterized by gentle and elegant tannins that give complexity and persistence. It's a wine suitable for a long potential aging

TECHNICAL NOTES



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

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



Alcohol: 14%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.75 l. - 1.5 l.