



Aska

Bolgheri Rosso DOC

2014

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The growing cycle began slightly in advance, with a very rainy and cool spring. The summer temperatures were fresh and well below the seasonal average, consequently, the maturations of the grapes took place with a delay of about 10 days. The harvest of early varieties was facilitated by rather beautiful days of the beginning of September, while late varieties enjoyed a rise in temperatures in the last decade of the month, which allowed for a full ripening of the grapes.

This vintage was characterized by difficult climate conditions. Yet, thanks to the ocean influence, we could achieve a good quality.

Deep and intense ruby red. The nose is fruity and sweet, with the hints of jam accompanied by more complex notes of pepper and tobacco. In the mouth, it is powerful and well concentrated. Enjoyable since now but also suitable for medium to long-aging.

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: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.75 l. - 1.5 l.