



Aska

Bolgheri Rosso DOC

2015

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The sufficient spring rainfall avoided any water stress during the hot summer months. The quite hot temperatures in July and August, together with a quite wide-range difference in temperature between night and day, favored the grapes maturation. This way, the white grapes could develop an excellent aromatic profile, while the reds could achieve a very good synthesis of polyphenols. September was sunny and dry, with warm temperatures that let complete the ripening of the grapes and yielded for most favorable conditions during the harvest.

The climatic trend has been irregular, but the difficulties have been mitigated by the influence of the sea which, in years like this, is essential for producing quality wines.

The color is intense ruby red. The aromas are fruity and sweet, with hints of jam, pepper and tobacco. On the palate it is powerful, concentrated, with dense and compact tannins. Suitable for medium-long term aging, it presents itself with a good pleasantness also now.

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.