



Aska

Bolgheri Rosso DOC

2022

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The year 2022 was marked by a peculiar dry spell that began as early as late winter and persisted through most of the summer. A decisive turning point came in mid-August, when the first of a series of storms occurred that were providential for the most crucial period of grape ripening. The Bolgheri varieties showed that they were able to react very positively, on the one hand withstanding the initial lack of water and on the other metabolizing the rains as well and as quickly as possible, eventually allowing optimal ripening, especially for the less precocious varieties. The harvest started early, on average around the third week of August, and ended in late September. Contrary to initial summer expectations, the wines show non-excessive alcohol degrees, good acidity and extractions, and maintain the freshness and elegance that are typical of Bolgheri wines.

Fruity and elegant wine with an intense red colour. Sweet aromas with notes of jam, in which hints of pepper and tobacco stand out. The body is powerful and concentrated, the texture is compact. Persistent finish with great ageing potential.

Thanks to the good structure and elegance that distinguish it, Aska goes perfectly with game dishes, aged cheese and cold cuts.

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



First vintage produced: 2010



AVAILABLE FORMATS:
0,75 l. - 1,5 l.