



Dèinos

Bolgheri Superiore DOC

2022

VARIETY

Cabernet Sauvignon

DESCRIPTION

A wine born from Banfi's adventure in Bolgheri, revealing its most ambitious evolution.

2022 was a year marked by a particularly dry period that began at the end of winter and lasted for most of the summer. A decisive turning point came in mid-August, when the first of a series of storms occurred, which were providential for the most crucial period of grape ripening. Cabernet Sauvignon proved to be able to react very positively, resisting the initial lack of water on the one hand and metabolizing the rain as quickly and efficiently as possible on the other, ultimately allowing for optimal ripening.

Complex aroma, characterized by hints of small red fruits, accompanied by notes of tobacco and licorice. A smooth wine with sweet and elegant tannins. It is a balanced wine with a persistent finish and great aging potential.

TECHNICAL NOTES



Soil: sandy-clay soils, slightly calcareous, typical of the Bolgheri area. These conditions promote a perfect balance between drainage and nutrients, giving the wines structure, finesse, and the distinctive minerality characteristic of the region.



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

Aging: in French oak barriques (225 & 350 L.) for about 18 months



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 2022

FORMATI DISPONIBILI:
0,75 L - 1,5 L