


# Dèinos

Bolgheri Superiore DOC

## 2023

### VARIETY

Cabernet Sauvignon

### DESCRIPTION

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

Winter was mild, with temperatures slightly above the seasonal average. The first four months of the year saw rainfall levels slightly below the average for the period. In May and June, precipitation was extremely abundant, reaching a cumulative total of two hundred millimetres of rain, with twenty-eight rainy days out of sixty. Fortunately, after the first summer months, weather conditions changed dramatically, bringing excellent sunshine and high temperatures. September was characterised by above-average temperatures, abundant northerly winds, and an almost complete absence of rainfall.

Complex bouquet, characterised by notes of blueberry and blackcurrant, accompanied by delicate hints of tobacco and liquorice.
Soft on the palate, with sweet and elegant tannins, this is a well-balanced wine, persistent on the finish and with great ageing potential.

A wine that pairs perfectly with meat-based first courses, roasted or grilled meat dishes, and medium-aged cheeses.

### 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:* 14,5%

*Suggested serving temperature* : 16-18°C

First vintage produced: 2022

FORMATI DISPONIBILI:
0,75 l. - 1,5 l.