

FATTORIA CASA DI TERRA

MARONEA - BOLGHERI ROSSO SUPERIORE

Maronea expresses the perfect link between Cabernet Sauvignon and the unique growing conditions of Bolgheri. The grapes come from five different vineyard sites to express the potential of our terroir located along an iconic Bolgheri road in Sondraie and Ferrugini area, characterised by ferrous and caly soils

VITICULTURE

Grape Varieties: Cabernet Sauvignon –

Location: Bolgheri

Exposure: south– south/west

Year planted: 2003

Soil type: .Clay soils with skeleton presence

Training system: VSP sur cordon pruned

Plant density: 5.600 plants/hectare

Yield per hectare: not more than 7.000 kg per hectare



WINE MAKING AND AGEING

Fermentation: 25 day-fermentation in steel tanks with natural yeasts with a controlled temperature of 20°C

Malolactic fermentation occurs spontaneously during ageing.

Wine ageing: in oak barriques After bottling a minimum of 6 months bottle ageing is required.

This wine is bottled without any previous fining or filtration to preserve all its integrity.

TASTING NOTES

The colour is an intense deep red, in the nose shows ripe fruit, coffee, truffle with animal hints. The mouth is rich and important which is typical of the great Cabernets and that allows a long refinement in bottle for many years during which the wine acquires elegance and the typical character of the great red wines of Bolgheri.

FOOD & WINE PAIRING

Beef, roasted boar, pigeon.