

CASA DI TERRA

MARONEA - DOC BOLGHERI 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 Ferrugini and Sondraie area, where the different combinations of soil and vineyard create a unique final result



VITICULTURE

Grape Varieties: Cabernet Sauvignon

Location: Bolgheri

Exposure: East - West

Year planted: 2003 -2011

Soil type: Clay-sandy soils with the presence of skeletal, sedimentary clay and sandy ferrous soils.

Training system: VSP sur cordon pruned

Plant density: 5.600 plants/hectare

Yield per hectare: 65 q.li per hectare

WINE MAKING AND AGEING

Fermentation: The first fermentation is in steel tanks with natural yeasts at 26/28°C for around 25 days. The Malolactic fermentation occurs spontaneously during ageing.

Wine ageing: Aged in French oak barrels of 1°- 2°step. After a minimum of 6 months bottle ageing is required.

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.

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