



AIA VECCHIA



SOR UGO

Bolgheri Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA



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BOLGHERI ROSSO SUPERIORE DOC

Grapes: 50% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc, 5% Petit Verdot

Provenance: Bolgheri, Castagneto Carducci, Tuscany

Ageing: aged in 100% new French Allier oak barrels for at least 18 months; aged 12 months in bottle

Serving temperature: 16° – 18°C

Characteristics: in the glass, the wine shows colors of red garnet accompanied by a bouquet of cherries, menthol and a hint of rosemary. On the palate, the wine is round and rich without being overpowering. It is spicy on the mid-palate and lively on the back-end, with flavors of black current, licorice and coffee, followed by a long-lasting finish that is slightly minty and boasts a juicy mouth-watering sensation.

Serving suggestions: an ideal wine for red meat, game-based dishes and hard cheeses.

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