

DARIO DI VAIRA

vignaiolo a bolgheri

C.F.11

BOLGHERI SUPERIORE



Denomination	Bolgheri Superiore DOC
Grapes	Cabernet Franc 100%
Soil	Clay-sandy composition, with stones
Pruning	Cordon trained
Planting density	5680 plants/hectar
Production	6,5 tons/hectar
Harvest	Manually, in boxes containing each one maximum 15 kg of grapes. Grapes are cooled before vinification
Winemaking	After de-stemming and soft crushing starts maceration and alcoholic fermentation for approximately 20 days at a temperature not exceeding 25°C. After malolactic fermentation the wine is decanted into barrels
Aging	In French oak barriques for 16 months at temperature and umidity controlled.