

**DARIO DI VAIRA**  
vignaiolo a bolgheri

*Clarice* (CLARICE)

**BOLGHERI ROSSO DOC 2021**



<b>Denomination</b>	Bolgheri Rosso DOC
<b>Grapes</b>	Cabernet sauvignon 45%, Merlot 40%, Cabernet Franc 10%, Petit Verdot 5%
<b>Soil</b>	Clay-sandy composition, with stones
<b>Pruning</b>	Cordon trained, Guyot
<b>Planting density</b>	5680 plants/hectar
<b>Production</b>	8 tons/hectar
<b>Harvest</b>	Manually, in boxes containing each one maximum 15 kg of grapes. Grapes are cooled before vinification
<b>Winemaking</b>	After de-stemming and soft crushing, each variety separating starts maceration and alcoholic fermentation in steel tanks and concrete tanks for approximately 15/18 days at a temperature not exceeding 28°C.
<b>Aging</b>	40% in French oak barriques used once, 50% in concrete tanks, 10% in French oak tonneaux for 9 months
<b>Alcohol</b>	14,5 vol. %