

DARIO DI VAIRA
vignaiolo a bolgheri

Clarice (CLARICE)

BOLGHERI ROSSO DOC 2022



Denomination	Bolgheri Rosso DOC
Grapes	Cabernet Sauvignon 40%, Merlot 35%, Cabernet Franc 20%, Petit Verdot 5%
Soil	Clay-sandy composition, with stones
Pruning	Cordon trained, Guyot
Planting density	5680 plants/hectar
Production	8 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, 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.
Aging	50% in French oak barriques used once, 10% in French oak tonneaux, 40% in concrete tanks for 9 months
Alcohol	14 vol.%