

**DARIO DI VAIRA**  
vignaiolo a bolgheri

## BOLGHERI SUPERIORE DOC 2022



|                         |                                                                                                                                                                                                                               |
|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Denomination</b>     | Bolgheri Superiore DOC                                                                                                                                                                                                        |
| <b>Grapes</b>           | Cabernet Sauvignon 45%, Cabernet Franc 30%, Merlot 25%,                                                                                                                                                                       |
| <b>Soil</b>             | Clay-sandy composition, with stones                                                                                                                                                                                           |
| <b>Pruning</b>          | Cordon trained                                                                                                                                                                                                                |
| <b>Planting density</b> | 5680 plants/hectar                                                                                                                                                                                                            |
| <b>Production</b>       | 7 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 for 15-18 days at a temperature not exceeding 28°C. After malolactic fermentation the wine is decanted into barrels |
| <b>Aging</b>            | 50% new French fine oak barriques and 50% used barriques for 16 months at temperature and umidity controlled                                                                                                                  |
| <b>Alcohol</b>          | 14 vol. %                                                                                                                                                                                                                     |