



Dorianae

Production area: Bolgheri (LI).

Grape varieties: 80% Cabernet Sauvignon, 20% Cabernet Franc

Training system: spurred cordon.

Harvest: is done just before mid September and the grapes are carefully selected before proceeding with vinification.

Vinification: alcohol fermentation is done with selected yeasts at a controlled temperature in steel tanks for about two weeks.

Ageing: after a 16 month period in small oak barrels, the wine completes the process resting for 10 more months in the bottle.

Characteristics: it has an intense ruby red color, with hints of spirited red fruit, blackberries and raspberries, sweet spices; it presents itself as harmonious and complex. The taste is perceived as full, powerful and soft which blend nicely together, while the balance of tannins make the wine extremely pleasant and elaborate, giving it the right breadth.

Food pairings: main courses including grilled red meats, all game with wild boar in particular, hard cheeses.

Service temperature: 18° C.

Ageing potential: 7 – 10 years.

Alcohol by Volume: 14.5%.

Available sizes: 0.75 lt, 1.5 lt.