

GADDO DELLA GHERARDESCA

BOLGHERI ROSSO DOC - 2022

40% CABERNET SAUVIGNON – 30% MERLOT – 25% CABERNET FRANC – 5% PETIT VERDOT

The core of the collection is located in Bolgheri, where this new yet very old story begins. A story that stems precisely from the name Gaddo and aims to expound the idea of wine with a decisive yet convivial character, a true interpreter of an area and a terroir known throughout the world.

The grapes of four varietals come from lowland vineyards located on the Strada Bolgherese. They have south/east and north/west exposures.

HARVEST, WINEMAKING AND AGING

The first grape to be harvested is Merlot, in late August. Cabernet Franc follows, in mid-September, and then Cabernet Sauvignon and Petit Verdot, in the latter part of the month.

Winemaking takes place in steel vats with fermentation on the skins for about 7 to 10 days. Racking is then carried out, and from November aging begins in second-use French oak barriques. About a third of the wine is aged in steel to enhance its freshness. The process is conducted for the different varietals, which remain separate.

During the month of May, the blend is composed, which remains in steel until bottling.

TASTING NOTES

Deep ruby in color with purple highlights. On the nose, balsamic and spicy notes accompany nuances of blackberry and cherry. It is fine and complex on the palate, with good texture and dense, powerful tannins.

Alcohol content: 14.00% Vol.

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