

ADÈO

Bolgheri Doc Rosso

Pleased to meet you, Bolgheri

From Cabernet Sauvignon and Merlot grapes harvested by hand and pressed with great care, a wine of exceptional drinkability, fresh and fruity, made complex by fine tannins and excellent structure. An introduction to the potential of Bolgheri, finding strength in its pleasantness. It ages for 12 months in oak barrels and then ends with a refinement in the bottle for at least 6 months.

PRODUCTION AREA

Campo alla Sughera,
Bolgheri

PLANT DENSITY

9500 vines/ha

AGING

12 months in
barriques and 6
months in the bottle

BLEND

Cabernet Sauvignon,
Merlot

HARVEST

Manual in
15kg crates

SERVING TEMPERATURE

18 °C

SOIL

Sandy-clayey,
alluvial

VINIFICATION

15-20 days in stainless
steel at a controlled
temperature of 28 °C

VINE TRAINING

Spurred cordon

SENSORY NOTES

Bright ruby red, the nose is intense, straightforward, of excellent complexity with herbaceous notes, black fruits and black cherry. In the mouth it opens to sensations of plum and ripe fruit, spices and light toasting nuances given by the passage in wood. A wine with an important body, rightly alcoholic, soft and mineral, with balanced tannins and a licorice finish.

PAIRING

It goes perfectly with red meats cooked rare, grilled or roasted. It excels with pasta all'amatriciana, beef or game ragout, important risottos. It pairs well with medium-aged cheeses.



THE NAME

An ancient Greek scholar and writer of the third century BC, Adèo was an author of essays about art and enology.