



**ELBA RED RESERVE BONFIGLIO**

**GRAPES:** 100% SANGIOVESE

**TRAINING SYSTEM:** SPUR CORDON

**PLANTAGE:** 220X0.80 (5500 STEMS / HA)

**AVERAGE PRODUCTION PER PLANT:** 1 KG

**MAXIMUM YIELD:** 80 QL / HA, MAXIMUM YIELD IN WINE 70%

**SOIL:** STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY,  
RICH IN SCHELETRO

**VINIFICATION:** THE FERMENTATION TAKES PLACE IN STAINLESS  
STEEL TANKS WITH TEMPERATURE CONTROL AND CONTACT  
WITH THE SKINS FOR 15-20 DAYS WITH CONTINUOUS  
FOLLATURE.

AFTER FERMENTATION THE WINE IS MADE IN 500 LITER  
TONNEAUX, WHERE IT PERMEATES FOR TWO YEARS. IT REMAINS,  
AFTER BOTTLING, FOR ANOTHER TWO YEARS OF AGING.

**ANNUAL PRODUCTION:** ABOUT 3000 BOTTLES OF 750 ML, 3LT



## **ORGANOLEPTIC CHARACTERISTICS**

**COLOR:** RUBY RED WITH GARNET REFLECTIONS, AND A HEADY SCENT WITH A RICH BOUQUET OF SPICY NOTES

**TASTE:** FULL-BODIED, SMOOTH, WITH TANNINS TENDING TO SWEET

**PRODUCER'S ADVICE:** VERY GOOD TO HAVE WITH ROASTED AND GRILLED FOODS

ALSO GOOD WITH SPICY FISH SOUP.

**SERVING TEMPERATURE:** 18/20° AFTER HAVING LEFT IT TO BREATHE FOR ABOUT ONE HOUR