

SERNI FUVIO LUIGI



ACCIDERBA

BOLGHERI ROSSO

Wine Name: Acciderba Bolgheri Red DOC

First year of production: 2001

Soil composition: medium texture with rocks of alluvial origin and calcareous pebbles

Training system: spurred cordon and guyot method

Harvest period: September

Winemaking: accurate selection of the grapes during the vintage, manual harvest in pierced boxes, fermentation at 30° C (86° F) in stainless steel tanks, long maceration (about 18 days), the extraction of the polyphenols from the peels was helped by manual wine-pressing and délestages, malolactic fermentation inside wood

Refinement: maturation for 12 months in French oak barriques, improved in bottle for 5 months.

Characteristics: Deep red color with hints of burgundy. Hints of Berries blacks, ripe red fruit and a sweet spicy notes. Well-structured, with its dense and sweet tannins. Long finish with an aftertaste of wild berries

Food Pairing: cinghiale, fagiano and hare stew, even with olives and a touch of chilli. Braised and stewed meats, beef or veal

Awards:

Acciderba 2011

- Gambero Rosso: 2 glasses
- Veronelli: 92 points (3 stars)
- Wine Advocate: 89 points

Acciderba 2010

- Decanter: Highly Recommended 90+ points
- Veronelli: 91 points (3 stars)
- Gambero Rosso: 1 glass

Acciderba 2009

- Veronelli: 90 points (3 stars)
- Wine Enthusiast magazine: 91/100
- Stephen Tanzer's International: 89