

SERNI FUMIO LUIGI



TEGOLETO

BOLGHERI ROSSO

Wine Name: Tegoletto Bolgheri Red DOC

First year of production: 1998

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 28/30° C (82/86° F) in stainless steel tanks, maceration for 8-10 days, separation of the wine flower from the press one, malolactic fermentation in tanks.

Refinement: a 30% of the mass is aged in French oak barrels for 6 months and the remaining amount matures in steel for 12 months.

Characteristics: intense red color with violet reflections. Hints of red fruits like cherries and strawberries. In the mouth, good balance and elegance: the dense tannins blend well with an adequate structure and acidity.

Food Pairing: suitable for red meat, also tasty, like cut of beef. Excellent with porcini mushrooms. It goes well with cheese, also matured.

Awards:

Tegoletto 2012

- Wine Advocate: 90 points
- Veronelli: 89 points (2 stars)
- Gambero Rosso: 2 glasses

Tegoletto 2011

- Decanter: Recommended 88 points
- Veronelli: 87 points (2 stars)
- Gambero Rosso: 2 glasses

Tegoletto 2010

- Wine Enthusiast magazine: 90/100
- Stephen Tanzer's International: 88 points