



Grape Varieties	<b>100% Cabernet Franc</b>
Winemaker	<b>Luigi Temperini</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>5.36g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Organic, Vegan</b>

## PRODUCER

Tenuta Meraviglia's winery and estate are the southernmost end of the Bolgheri denomination. It was purchased in 2016 by Alejandro Bulgheroni and the team in charge is the same as in Dievole, with Lorenzo Bernini in charge of viticulture and winemaking with consultancy of Alberto Antonini. The estate has just over 30 hectares cultivated organically mainly with Cabernet Franc planted on an impressive plateau at 150 metres above sea level surrounded by woods with stunning views of the Tyrrhenian sea, the Tuscan Archipelago and Corsica. The soils here have a volcanic origin with an abundant presence of a specific rock, rhyolite. The rock was extensively used for buildings in the past and just below the plateau there is a disused quarry hidden by a very dense forest that will be used to house the new winery that is going to be completed in the years to come. The wines are 100% Cabernet Franc that excels on this site.

## VINEYARDS

The grapes for the Bolgheri Rosso come from 30 hectares of organically farmed vineyards at 150 metres above sea level, with a south-west exposure toward the coast that benefits from cooling sea breezes. The soils are of volcanic origin, rich in minerals and stones. The wine is produced from a selection of vines aged 5 to 20 years, all trained using the Guyot system.

## VINTAGE

The 2021 vintage began with a wet, mild winter, followed by cold conditions in early spring. A frost in April affected budburst, and below-average temperatures with dry weather persisted until late May. Summer then brought above-average heat and very little rainfall, aside from a few showers at the end of July. Thanks to careful soil management, water stress was kept under control, allowing for excellent phenolic ripening and perfectly healthy grapes.

## VINIFICATION

Fermentation occurred naturally in truncated tapered unrefined concrete vats with natural yeasts at a controlled temperature between 26-28°C. After about two weeks of fermentation, the wine was racked into large, untoasted French oak barrels, where it remained for 12 months prior to bottling. It was then kept in the bottle for three months before release.

## TASTING NOTES

Ruby red in colour, this wine displays expressive aromas of red fruits followed by deep mineral notes. On the palate it is fresh, pleasantly savoury with concentrated ripe black fruit flavours and well-integrated tannins.