



TENIMENTI GRIECO

BOSCO DELLE GUARDIE BIFERNO ROSSO DOC 2017



Bosco delle Guardie takes its name from a Mediterranean maquis woodland on the hilltop between our finest vineyards. Planted to Montepulciano and Aglianico, the iconic varietals used to make this red, the vineyards capture the natural fragrances of the woodland vegetation.

Production subzone: San Martino in Pensilis (CB)
Surface area planted to vine: 1,5 ha
Grape varieties: Montepulciano 80%, Aglianico 20%
Soil type: Medium texture, clayey
Altitude: 150 m s.l.m.
Planting year: 2001
Harvest period: Mid October
Vine density per hectare: 4.200
Growing system: Cordon trained and spure-pruned
Yield per vine: 2.5 Kg
First harvest: 2003

The vinification:

Manual harvest with cluster selection. Temperature-controlled fermentation in steel of the whole blend at 26-28 °C for approximately a week. It is then macerated on the skins for around 10 days. Soft pressing and selection of different must fractions. After alcoholic fermentation in stainless steel, the wine was transferred to French barrels for 12 months. Maturation in the bottle for 4 months before being made available for sale.

The wine:

Deep, intense ruby colour with slight purple tinges. The bouquet is full and concentrated, dominated by notes of ripe red berry fruit, giving way to agreeably spicy hints. The mouth warm, pervasive and balanced, with elegant tannins, pleasingly fresh on the palate, with an appetizing finish.

Serving combinations:

Barbecued or stewed red meats, game, venison, well-aged cheeses.

info@tenimentigrieco.it www.tenimentigrieco.it



Alcohol
% Vol
13,5 %

Serving
temperature:
18° C