

STUPORE 2023 ROSSO BOLGHERI DOC

« *A very intense vintage, sumptuous aroma, and long-lasting tannin structure.* »
Lucia Minoggio, Winemaker.

GRAPES

Merlot, Cabernet Franc, Cabernet Sauvignon

FERMENTATION

Separate vinification of the different grape varieties. Alcoholic fermentation and maceration for about 3 weeks in stainless steel.

MATURATION

10 months in French oak barriques and tonneaux.

AGING

Minimum 6 months in the bottle.

THE 2023 VINTAGE

The year 2023 began with the coldest weather recorded that winter - between the end of January and the beginning of February. In early spring, the abundant rainfall and lower-than-average seasonal temperatures slowed down the early budding stages. As temperatures rose in May, the vines grew rapidly thanks to the large water reserve in the soil, a condition that is rather unusual in the Bolgheri area. In June and July, thanks to the warm summer weather and sea breezes the grapes continued to ripen normally. The particular weather conditions of the vintage resulted in a staggered harvest because of differences in the ripening times of the various varieties. The harvest took place on September 13th for Merlot, on September 18th for Cabernet Franc and on October 3rd for Cabernet Sauvignon. Temperature variability contributed to the development of aromas and fragrances, while there was a slowdown in the ripening process closely linked to sugar accumulation.

ORGANOLEPTIC ANALYSIS

Intense, deep ruby red. The nose opens with intense red fruit notes of great purity, followed by toasted and spicy notes that add depth to the rich elegant aromatic profile that is further enhanced by the typical notes of the Mediterranean bush that can be perceived in the finish. On the palate, the Merlot opens with its inviting softness that is immediately followed by the spiciness from the wood barrel ageing and the characteristic aromas of the Cabernet. The tannin is melting and the sip long and persistent.

FOOD PAIRINGS

Pairs well with cold cuts and cheese, excellent with grilled meat, sausages and lamb.

