



FORNACELLE
BOLGHERI

GUARDA BOSCHI BOLGHERI SUPERIORE 2008



Fornacelle Wine estate:

It is a family estate of 15 hectares, 8 of which are vineyards. The farm was created by the Family Batistoni-Billi at the end of XIXth Century. The rest of the land is today used for the production of Extra-Virgin Olive Oil, fruits and vegetables.

Guarda Boschi Vineyard:

Geographical position: At the foot of the hills of Castagneto Carducci, along the Bolgheri Wine Road, **The soil:** middle hard clayey soil with stony structure. **Age of the vineyard:** 10 years old.

Training system: Cordon spur.

Density: 8.000 plants per hectare.

Production: Around 7.000 kg of grapes per hectare with A yield of 65 % of wine per 100 kg of grapes.

The Wine;

Guarda Boschi is the name of the vineyard. Guarda Boschi, and Vigna allo Zizzolo as well, were small pieces of land in Bolgheri region, former vineyards of the Counts Della Gherardesca, who owned the largest part of Tuscan Coast till the end of the XIX Century. We replanted the vineyard following the new quality philosophy in 1998. .

Grapes: 40% Merlot, 30% Cabernet Franc, 30% Cabernet Sauvignon.

Alcohol by Vol.: 13,5%

Wine making method:

Pure vinification (every single type of grape). Alcoholic fermentation in opened top French oak barriques, at temperature of 26-28 degrees centigrade. Length of maceration: 18 days. We only use the yeast of the grapes. Malolactic fermentation in the same barriques that have been closed after the end of the alcoholic fermentation.

Ageing: In barrique during 15 months.

Refining: 12 months in bottle. It is a no filtered wine.

Production: about 6.000 bottles per year.

Organoleptical evaluation (from Wine Spectator)

Colour: deep Ruby-red, bright

Nose: aromas of mineral, blackberry and hints of fresh herbs. **Taste:** medium- to full-bodied, with fine tannins and a clean, fresh finish.

Drinking temperature: 16-18 °C.

Preservation: 10-12 years. It depends on the vintage.

Food Matches:

Red meat, steak, wild and game. Middle and mature cheese. Alone, just for pleasure!

Reasons for drinking it:

It is a rare wine, made with an old and particular method, requiring skill and sensibility. It is very elegant. It is a natural. From grape to wine, you can perceive the "terroir" and the atmosphere it is coming from.