



FORNACELLE
BOLGHERI
TUSCANY

ZIZZOLO
BOLGHERI ROSSO D.O.C.

The Vineyard

Geographical position: At the foot of the hills of Castagneto Carducci, along the Bolgheri Wine Road,
The soil: middle hard clayey soil with gravelly structure.
Age of the vineyard: 10 years old.
Training system: Cordon spur.
Density: 6.000 plants per hectare.
Production: Around 7.000 kg of grapes per hectare with A yield of 70 % of wine per 100 kg of grapes.

The Wine

Zizzolo is the name of the vineyard. Guarda Boschi, and Vigna allo Zizzolo as well, were small parcels in the 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 according to the high quality philosophy in 1998.

Grapes: 60% Merlot, 40% Cabernet Sauvignon.

Vintage: 2011

Alcohol by Vol.: 14%

Wine making method: Pure vinification (every single type of grape). Alcoholic fermentation in stainless steel tanks at a controlled temperature of 26-28 °C. Length of maceration: 12 days. We only use natural yeast. Malolactic fermentation and 10 month ageing in second use French oak barrels.

Refining: 12 months in bottle.

Production: about 2000 cases per year.

Organoleptical evaluation

Colour: Ruby-red, bright.

Nose: Fruity aromas with notes of flowers and herbs.

Taste: Fruity, fresh and spicy, with round tannins and a delicious aftertaste.

Drinking temperature: 16-18 °C.

Preservation: 5-6 years, depending on the vintage.

Food Matches:

It is a multi sided wine , It combines very well with different kind of menus. it is excellent with appetisers of salami and ham White and red meat, steak, Pasta dishes with bolognese or mushrooms sauce , cheese. Try it also with fish or crustaceous soups. Alone, just for pleasure

Drinking temperature: 16-18°C

Az. Agr. FORNACELLE di Billi Stefano

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