

Garzaia

BOLGHERI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes comes from the Sondaie area, in the northern part of the Bolgheri appellation.



VINTAGE

2023

GRAPE VARIETIES

70% Cabernet Franc and 30% Merlot

ALCOHOL CONTENT

15,5%

ALTITUDE AND SOIL

10 mt. a.s.l., soil with abundant clay, limestone and small percentages of silt.

VINTAGE REPORT

The vintage was characterized by hot, sunny days and stable conditions that lasted throughout the growing season. Heavy rains at the end of August halted the good weather, replenishing water reserves and giving relief to the vines, which were subsequently better able to withstand the high temperatures. The ripening of the grapes was optimal.

VINIFICATION AND AGEING

Alcoholic fermentation aided by periodic pum-pover and délestage takes place in temperature-controlled stainless-steel vats, followed by skin maceration for about 21 days. Once the malolactic fermentation has finished, the wine ages for 18 months in French oak barrels, 70% new wood and 30% second-passage barrels.

TASTING NOTES

Color: deep ruby red Aromas: complex Mediterranean brush and ripe red fruit bouquet

Tasting: balanced, bodied, with plush tannins. The Merlot gives smoothness and rotundity, while the Cabernet Franc provides body, structure and aromatic complexity with a perfect balance. The enduring finish entices further tasting.

WHY?

- The name Garzaia evokes the sense of place where this wine comes from: Bolgheri. "Garzaia" is where heron species nest.
- This is Ruffino's first Bolgheri Superiore, the brainchild of winemaker Olga Fusari.

WINEMAKER QUOTE

"Garzaia stands for elegance, finesse and clearly encapsulates Bolgheri."

FIRST VINTAGE: 2023

