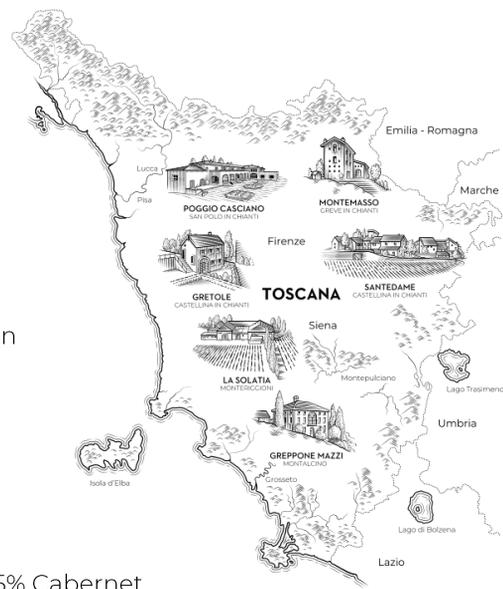


Rosso di Marte

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

The vineyards are located in the Bolgheri region, near the Mediterranean Sea. Altitude: 150-250 m. Soil: predominantly clay-sand and clay-silty, alluvial, very deep, with some areas that boast plenty of pebbles



GRAPE VARIETIES: 44% Merlot, 25% Cabernet Sauvignon, 18% Cabernet Franc, 13% Petit Verdot
AGEING PERIOD: 6 months
AGEING TYPE: second-passage oak barrels

TASTING NOTES

Color: deep ruby red

Aromas: intense blueberry and blackcurrant notes, with elegant balsamic hints, leads to a finish of tobacco and sweet spices

Tasting profile: this full-bodied wine with silky tannins leads to a finish reminiscent of red fruit, balsamics and tobacco.

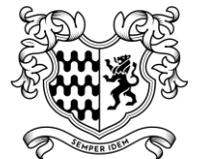
VINIFICATION AND AGEING

Grapes are selected from vineyard parcels, each of which is harvested and fermented separately. The wine ages on the lees for 6 months in second-passage oak barrels with weekly stirring.

WHY?

- In barely 30 years, the Bolgheri DOC appellation has become a global standard bearer for the highest quality, award-winning wines.
- A blend of international grapes creates a powerful and characterful wine.
- The grapes come from the Bolgheri DOC, between the Tuscan coast and cork oak forests, in one of Italy's most important wine regions, where some of the area's finest wines are produced.

FIRST VINTAGE: 2020



RUFFINO
1877