



Fattoria
TERRE DEL MARCHESATO
- FAMIGLIA FUSELLI -
BOLGHERI

EMILIO PRIMO ROSSO

DOC BOLGHERI ROSSO

First wine to be produced by Terre del Marchesato new cellar in 2003, takes its name after Maurizio's Grandfather who bought the company land in Bolgheri from Marquise Incisa della Rocchetta in 1954. Emilio Primo Rosso complies Bolgheri tradition in a 'melange' of a powerful Cabernet Sauvignon, round Merlot, elegant Syrah, thus creating an enveloping, balanced wine of remarkable personality.

- ❖ First year of production: 2003
- ❖ Variety: Cabernet Sauvignon 60%, Merlot 30% and Syrah 10%
- ❖ Vine breeding: single spurred cordon
- ❖ Vinification: in steel vats
- ❖ Aging: 12 months in French oak barrels
- ❖ Alcohol: 13.5%
- ❖ Serving temperature: 16 ° -18 °
- ❖ Annual production: 30,000 bottles
- ❖ Bottle formats: 750 ml - 1.5 lt. - 3 lt.

VINIFICATION AND REFINEMENT:

Harvesting is done by hand in small crates, the bunches are selected first in the vineyard then on the sorting table in the cellar, then destemming and soft crushing.

Alcoholic fermentation takes place in steel vats at a controlled temperature between 24 ° / 26 ° C for a week, followed by a 5/10 days maceration which is essential to extraction of colours and aromas.

Refinement takes place in second passage French oak barriques in the barrel room at controlled temperature and humidity for about 12 months, during which malolactic fermentation is completed. At the end of the refinement the wine is bottled and in glass aging, it rests for 6 more months before being released on the market.

TASTING NOTES:

Colour: crystal clear, intense ruby red colour with a nice density in the glass.

Aromas: cabernet is immediately perceived at first smell, red fruits, vanilla, spices and pepper notes are sensed. A nice note of roasting and powdered coffee. There is a fresh note like the fruit of chinotto and tamarind.

Taste: perfect alcoholic note in the mouth, very pleasant, not intrusive. Good acidity with a nice sapidity. Clear but velvety tannins. Excellent structure.

Ideal pairing: ravioli with meat sauce, tortelli, baked lasagna, boar in white / roe deer. Peposo, overcooked; side dish roast potatoes; cauliflower / flan leeks. Unripened or medium seasoned cheese.

Perfect match: wild boar meat recepees with or without tomato sauce.



TERRE DEL MARCHESATO

Località Sant'Uberto 164, Bolgheri – 57022 Castagneto Carducci (LI) Italia
Tel: +39 0565 749752 – Fax: +39 0565 749619

www.terredelmarchesato.com – info@terredelmarchesato.com