



Fattoria
TERRE DEL MARCHESATO
- FAMIGLIA FUSELLI -
BOLGHERI

MARCHESALE

DOC BOLGHERI SUPERIORE

We immediately sense the elegance of this territory from the first sip of Marchesale, flagship of Terre del Marchesato. In the beginning a varietal Syrah outstanding for its growing elegance and finesse.

From 2017 Vintage, the big deal as a DOC Bolgheri Superiore, not a varietal Syrah anymore, but in a blend with three more typical grape varieties of Bolgheri terroir: Cabernet Sauvignon, Merlot and Petit Verdot, creating a perfect combination among the elegance, enveloping fragrance and palate, balance.

- ❖ First year of production: 2004
- ❖ Variety: Syrah 100%
- ❖ Vine breeding: single spurred cordon
- ❖ Vinification: in conical steel vats with long maceration
- ❖ Aging: 18 months in second passage French oak barrels
- ❖ Alcohol: 14%
- ❖ Service temperature: 16° / 18° C
- ❖ Annual production: 5.000 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 conical steel vats at a controlled temperature between 24 ° / 26 ° C for a week followed by 10/15 days of essential maceration to extract colours, aromas and tannins.

The refinement takes place in barriques of either first and second passage of French oak, in the barrel cellar at controlled temperature and humidity; during this time, malolactic fermentation also takes place. At the end of the refinement the wine is bottled, resting for 12 more months before being introduced on the market.

TASTING NOTES:

Colour: clear with a garnet red colour, very intense, good density in the glass, clean and fine.

Aromas: the nose is initially perceived hints of ripe black fruit such as blackberry currant, then balsamic notes where a nice note of mint stands out, followed by spicy notes of black pepper, concludes with citrus and bergamot.

Taste: the olfactory sensations of black fruits are confirmed, a very pleasant menthol, notes of bitter cocoa, a beautiful structure, relaxes in the middle of the mouth, pleasantly saturating it. Long finish

Ideal pairing: pappardelle with pork sauce, grilled, roast suckling pig, roast pork, medium / long matured cheeses, such as Pecorino or Parmesan for 30-36 months.

Perfect match: Florentine Steak



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