

# Emilio Primo DOC Bolgheri

*Terre Del Marchesato*

Code: TDM-1712    Region: Tuscany    Service temperature: 63-65°F

## Description

Fresh and vinous with notes of small red fruits, violet, rose and sweet almond combined with hints of Mediterranean, slight hints of oak give it an elegant spice. Balanced and harmonious, with balsamic notes and evident but not invasive tannins.

## Vinification

Manual harvest, sorting and destemming at the entrance of the winery, fermentation at controlled temperature in stainless steel conical vats for about 12-15 days.

## Ageing

Aged in French oak barrels of second and / or third passage for 12 months. Long final aging in the bottle.

## Harvesting

September by hand

## Rating

James Suckling: 94

Vintage: 2016

Geographical indication: DOC Bolgheri

Varietal wine: 60% Cabernet Sauvignon, 30% Merlot and 10% Syrah.

Training System: Spurred cordon and guyot

Soil: Clay medium texture

Volume: 750 ml    Alcohol: 13.5%    Acidity: 5.8 g/l    Sugar: 0

## Food Pairing

Delicatessen and crusting, first courses with meat sauces, game, grilled fish, cacciucco alla livornese, legume soups.



Still - Red