



GRIFO DI BOLDRINO • ROSSO RISERVA 3 l

Name: Colli del Trasimeno - Rosso Riserva DOC Area: Vineyards located in the hills of Panicale (PG)

Grape blend: Sangiovese, Cabernet Franc,

Cabernet Sauvignon, Merlot **Years of planting:** 2006-2007

Type of soil: clay-marl Exposure: South-west Altitude: 350 m AMSL

Colour: Bright ruby red with notes of garnet

Bouquet: Red berries, plum, raspberry,

spicy with hints of liquorice

Taste notes: Soft entry, ample, very fine, warm, balanced, mature tannin that is more than persistent

with possibility of evolution **Serving temperature:** 18°-20°C

Matching: Pasta and rice dishes, roast meats, game,

red meats, mature cheeses

Alcohol by Volume: 14.5°

Average yield per hectare: 5000 litres

Vinification: Grapes hand picked in small crates

of 20 kg and vinified in steel vats

Ageing: About 24 months in oak barrels from Slavonia and further ageing in the bottle

for 24 months

LA QUERCIOLANA Azienda Agricola Agrituristica