

BOLGHERI

Bolgheri



CABERNET SAUVIGNON

100%



MERLOT

100%



CABERNET FRANC

100%



SYRAH AND SANGIOVESE

UP TO 50%



COMPLEMENTARY ALLOWED VARIETIES

< 30%

The Bolgheri wine territory is located in Central Italy along the Tuscan coast (more than 1200 ha), specifically in the province of Livorno, which faces the Tyrrhenian Sea.

This zone enjoys a double, as well as favorable influence: that of the sea and of the hills at whose feet are planted many of the other vines of this production area. The positioning at these heights, parallel to the coast, not only impedes the passage of the cold winds that arrive from the outback, but also during the warmest seasons, creates a corridor for those fresh winds

that, among other things, impede the formation of mold on the grape bunches.

The soils are quite varied with volcanic, fluvial (characterized by large pebbles), sea (sandy soils), as well as an inevitable proportion of clay structures.

The area owes its renowned wine, more consolidated today than ever, to red berries, even if in the last few years there was a quantitative and qualitative increment of white varieties such as Vermentino, Sauvignon Blanc, and Viognier.



Among the most common red varieties in the Bolgherese, are:

- Cabernet Sauvignon (40%)
- Merlot (25%)
- Cabernet Franc (10%)

In addition to those varieties allowed in the production of the Bolgheri Rosso Doc and Bolgheri Rosso Doc Superiore are Sangiovese, Syrah, Petit Verdot.

For the classification of a **Bolgheri Rosso Doc** or a **Bolgheri Rosso Doc Superiore**, typologies protected by the Consorzio di Tutela Vini Bolgheri Doc, established in the middle of the 90s, the percentages of the above varietals are:

- **From 0 to 100% Cabernet Sauvignon**
- **From 0 to 100% Merlot**
- **From 0 to 100% Cabernet Franc**
- **From 0 to 50% Syrah and Sangiovese**
- **< 30% of complementary allowed varieties (es. Petit Verdot)**

For the **Bolgheri Doc Sassicaia**, composed by only one company, the specification refers to, in rapport with the grapes, a minimum percentage of 80% relative to the Cabernet Sauvignon.

In the cellar, the Bolgheri Rosso Doc can be sold after almost a year, while the Superiore after two years from the harvest, provided it is aged at least one year in oak. An exception is made for the Bolgheri Doc Sassicaia, as the waiting period can last up to 18 years. The 'container' in question can only be the barrique.

2013 Vintage

Beginning with a rainier rather than cold winter, followed by a rather wet spring, but, in this case, with temperatures lower than the average. Late bloom followed by a slow but constant growth of the grapes, capable of developing good, if not great levels of acidity. Stable, but never too hot summer. In general, a delayed harvest, with an excellent performance of Merlot.

Bolgheri

GARDINI NOTES WINE RANKING

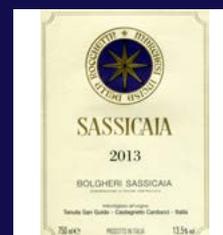
The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



99

Bolgheri Sassicaia DOC Sassicaia 2013 TENUTA SAN GUIDO

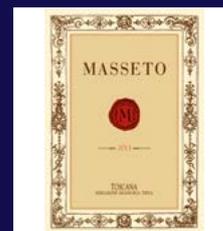
The space available cannot contain the multitudes of sensations that this wine manages to express both on the nose and in the mouth. Surprising in a difficult vintage at least for a Cabernet Sauvignon, which is more than 60% of the total composition. Flowing sip, for the ease of drinkability as well as its complex finish. Acidic tannins. Excellent persistence in mouth, scored accordingly



97

Toscana IGT Masseto 2013 MASSETO

Boasts of blueberry, citrus zest, and a delicateness of spices on the nose. The taste of the wine in a very good vintage for Merlot, the only varietal present. Packed but never impenetrable, and helped by a diffuse acidity that adds to the drink and therefore, to its dynamism. Moves forward amply, but never wide, thanks to sensations of dark fruit. On the finish, the combo of cacao and licorice stands out. Acidic tannins.



95

Bolgheri Superiore DOC Millepassi 2013 DONNA OLIMPIA 1898

A trio of classic Bolgherese varietals fermented in stainless steel and aged in wood for diverse periods. Fruity and intoxicating on the nose, dominated by cherry and pomegranate. In the mouth, the juiciness determines a wine that doesn't have a wide range, instead a rather elegant and slender silhouette. Tones of bitter orange and eucalyptus are added to notes of red fruit. Acidic tannins.



94

Bolgheri Superiore DOC Sapaio 2013 PODERE SAPAIO

An initially gluttonous nose takes off on notes of strawberry accompanied by balsamic whispers. In the mouth, departing again from those same olfactory sensations, even if, from mid-sip and beyond, the fruit becomes slightly more dark, not losing anything in its delicateness but acquiring a rather elegant complexity. Noble finish of sweet and piquant spices. The acidic tannins help lengthen the already good persistence.



93

Bolgheri Rosso DOC Scopaio 2013 LA CIPRIANA

This duo of Cabernet Sauvignon and Syrah gives off scents of strawberry, cassia, and black tea. In the mouth, the fruit remains intact, even if it widens the catalog of spices that combine the sweetness of cinnamon and star anise, with the spiciness, however mild, of red peppercorn. Abundant tannins of a salty mix.



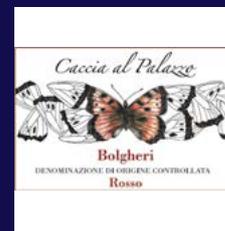
WINE RANKING

93

**Bolgheri Rosso DOC Caccia al Palazzo 2014**

DI VAIRA

Complex nose combining dry sensations of loquat and mixing them with the balsamic floralness of geraniums. In the mouth, a very tight dark fruit, in this case accompanied by evident notes of tamarind. Dry finish of graphite and balsamic of fresh medicinal herbs. Well-extracted tannins.

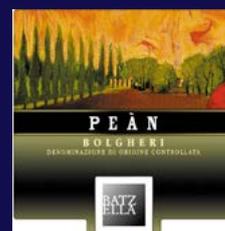


93

**Bolgheri Rosso DOC Peàn 2013**

BATZELLA

The two Cabernets are barrel-aged, combined, and left to rest in the bottle for about a year. The linearity of the production concept is reflected in some ways by the gustatory path that goes straight to the taste. Red fruit in a smooth version and an almost "creamy" finish, spices at the end of the taste from earthy and mentholated touches. Very strong acidic tannins.



93

**Bolgheri Superiore DOC Castello di Bolgheri 2013**

CASTELLO DI BOLGHERI

In a word, citrusy. This does not signify a lack of complexity but rather elegance. The same on the nose with the rind of dried and bitter orange. Dynamic and slender mouth, without becoming too weak or subtle. Citrus, red fruit, and a delicate sweet-spiciness confer balance on the finish. Tannins extracted with care.



93

**Bolgheri Superiore DOC Grattamacco 2013**

GRATTAMACCO

Elegant but without excessive descriptors. If the mouth speaks of fruit it does so in order to render it more realistic and certainly not too complicated. Ripe fresh red fruit, rich from acidic bands of currant, but also from bracing soft notes of cherry. The elegance is further emphasized, especially on the finish, with spicy touches. Acidic tannins.

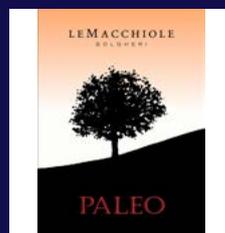


93

**Toscana IGT Paleo 2013**

LE MACCHIOLE

In transformation to a Bolgheri Rosso Superiore. Only Cabernet Franc aged for less than two years in barrels for various periods of time. Green notes and berries. The through line of a wine that if on the nose emphasizes this green feeling, in the mouth it becomes darker with fruity evidence. Finish with touches of unroasted coffee. Acidic tannins.

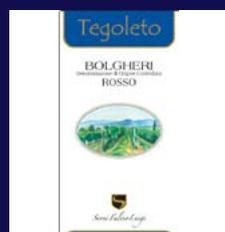


92

**Bolgheri Rosso DOC Tegoletto 2014**

SERNI FULVIO LUIGI

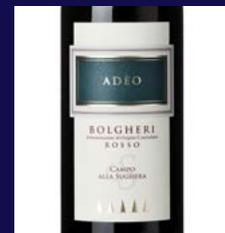
Rather balsamic nose with dark fruit. Sip reasonably consistent with those expressed by the aromas. Takes off with blackberry and mulberry, following with sensations, useful for more than favoring the drink, of juniper and green peppercorns. Ends always on a fresh note of green suggestions - not to be considered a deficit of its maturity - of fresh medicinal herbs. Acidic tannins.



92

 **Bolgheri Rosso DOC Adèo 2014**
CAMPO ALLA SUGHERA

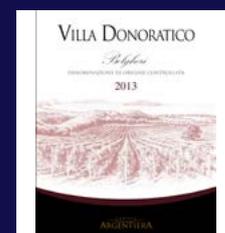
Cabernet base with aging in wood for first (30%) and second periods. Prevalently fruity aromas. Too few? It depends. Given that in this phase, but the discourse repeats again in the mouth, the fruity catalog is rather ample both for the variety with its many berries, and for the translation, both fresh and in preserves. Slightly cosmetic finish. Powdery tannins.



92

 **Bolgheri Rosso DOC Villa Donoratico 2013**
TENUTA ARGENTIERA

Fruity aromas both fresh and jammy. The sip favors the fresh fruit part, in particular those sensations that recall the plum and the strawberry. At mid-sip somewhat gluttonous, thanks to macerated fruity tones associated with nuances recalling cinnamon and cloves. Balsamic finish of rosemary. Acidic tannins.



92

 **Bolgheri Superiore DOC Argentiera 2013**
TENUTA ARGENTIERA

Dry nose from dehydrated rose and sweet from mixed berry jam. Decidedly fruity mouth, expressed with clarity both in the fresh or macerated versions. Elegantly spiced finish, with earthy tones of licorice root and intriguing spiciness of candied ginger. Acidic and rather potent tannins.



92

 **Bolgheri Superiore DOC Sondraia 2013**
POGGIO AL TESORO

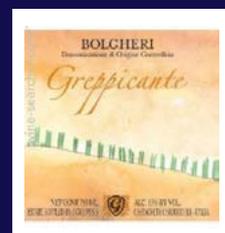
Cabernet Sauvignon and, in descending percentages, Merlot and Cabernet Franc. The contrast between the acidic vivacity and smoothness, determines the gustatory balance of a wine from relatively young plants. Take off on strawberry and jammy currant. Lengthening with major sweetness, but without rounding too much. Linear and tight but already very satisfying.



91

 **Bolgheri Rosso DOC Greppicante 2014**
I GREPPI

Aromas of bitter orange rind balanced by the sweetness of macerated cherry. In the tasting phase the cherry amplifies its expressive spectrum, appearing also to be fresh. The range of flavors is not complete without noting the intense green peppercorn and earthy notes that characterize the finish.



91

 **Bolgheri Superiore DOC Le Gonnare 2013**
FABIO MOTTA

The rigor of the fruit is evident from the aromas. In the mouth, the mix of dark berries is realistic, demonstrating that tempting acidity that never becomes harsh. From mid-sip and beyond emerge softer notes of helichrysum and almond. Acidic tannins that chomp at the bit.



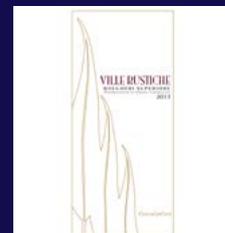
WINE RANKING

91

**Bolgheri Superiore DOC Ville Rustiche 2013**

EUCALIPTUS

More than half Cabernet Sauvignon. An attack that is somewhat cosmetic on the nose, which quickly concedes its post to ripened red fruit. In particular, small mixed berries dominate the sip for its duration. Not only fruity on the finish of this label, thanks to tones of anise and eucalyptus. Flavorful tannins.



91

**Bolgheri Superiore DOC Foglio 38 2013**

LE FORNACELLE

A solo of Cabernet Franc. Aromas of flowers, specifically rose, as well as berries and a Mediterranean mark. Again small red dark fruits, such as blackberry, blueberry, and mulberry, this time in the mouth. On the finish, the fruit is combined with balsamic sensations and earthy gentian, cinchona and licorice root. Flavorful tannins.



90

**Bolgheri Rosso DOC Aska 2013**

CASTELLO BANFI

Fruity and direct on the nose, slender and juicy in the mouth. The drink is very good because the wine is translated in particular into dark berries, cassis and blueberry, associating the roughness with that same maturity that allows for a bit of softness. Graphite and flavorful tannins on the finish.



ALL THE WINES WERE TASTED AT
CONSORZIO DI TUTELA VINI BOLGHERI DOC IN BOLGHERI

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Layout and design by **ZeppelinStudio.it**

22

DECEMBER 2016

BOLGHERI WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
NOVEMBER 2016

