

BOLGHERI

NEW VINTAGES

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 varieties 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.

2014 Vintage

Harvested during the first week of September in a challenging year, due to the cold season during which rain alternated with a rather mild climate, never allowing the plants to rest. Fortunately, in some sites the earth remained rather cold. In general, the wines are ready now.

2015 Vintage

A rather typical winter with cold temperatures and the usual rain. The spring and summer instead saw a rapid improvement in the meteorological conditions, changing directions decisively toward warmth, even if not in a consistent manner for the whole denomination. Rapid flowering and budburst. Refreshing summer with sporadic rains.

Bolgheri

GARDINI NOTES WINE RANKING

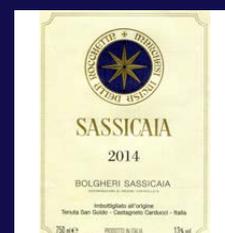
The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



98

 **Bolgheri Sassicaia Doc Sassicaia 2014**
TENUTA SAN GUIDO

Difficult year, but the wine does not lack anything, putting forth its best, even in a vintage like this. Finesse and mildness are the gifts on which this wine plays, always highlighting a juicier rather than sweet result. In addition, a valise of green notes of a noble mix that have nothing to do with the scarce phenolic maturity. Acidic-flavorful tannins.



94

 **Toscana Igt Sapaio 2015**
PODERE SAPAIO

In this year, an IGT for the fact that it utilizes its own grapes, from a terrain outside of the denomination. Nose with dark fruit, part wild from aromatic herbs and part spicy touches of fava bean and cacao. Juicy and agile mouth from the earthy and spicy flavors on the finish. Powdery tannins.



94

 **Bolgheri Superiore Doc Sondaia 2014**
POGGIO AL TESORO

Rich and articulated on the nose, with dark fruit, both fresh and macerated. Citrus flashes of both pulp and rind. The citrus characterizes the take-off in the mouth, made juicy from cassis, which then assumes those green, and slightly bitter, pleasing striations that recall oak and rosemary. Finish with a touch of star anise. Strong and acidic tannins.



93

 **Bolgheri Superiore Doc Guado De' Gemoli 2014**
CHIAPPINI

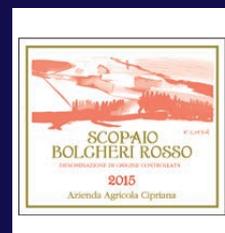
Fruity aromas. From the sweetness of strawberry to citrusy notes that recall in particular the dried rinds of orange and mandarin. Mouth coherent with the sensations expressed on the nose at least until the mid-point, given that the finish has more dark fruit and nuances of sweet spices. Powdery tannins.



93

 **Bolgheri Rosso Doc Scopaio 2015**
LA CIPRIANA

Dark fruit and sweet-piquant spices on the nose. In the mouth, enters with a nice note of cassis liquor and then followed by a rather ample range of spices: from candied ginger to cocoa bean. The finish closes long and pleasingly thanks to salty tannins that balance and complete the spice kit demonstrated on the sip's ending.



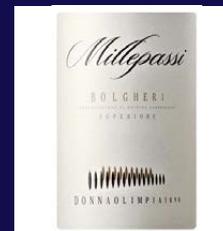
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**Bolgheri Superiore Doc Millepassi 2015**

DONNA OLIMPIA 1898

Very realistic small red fruit. On the nose, however the prevalent note is that of fresh sour cherry, in this phase coupled with mentholated notes. In the mouth, the fruit becomes darker (blueberry), also taking on a macerated dimension. Gluttony finish of cacao. Acidic tannins give the finish a great balance.



92

**Bolgheri Superiore Doc Grattamacco 2014**

GRATTAMACCO

Red fruit on the nose with evidence of cherry and jammy raspberry. The sensations, like everything else that occurs in this phase of the sip, are clear, with a very good intensity. Tones of mint and warmer hints of cloves and star anise mix from mid-sip on. Rather strong acidic tannins.

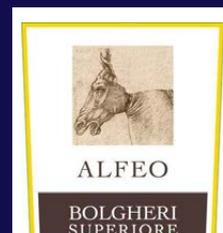


92

**Bolgheri Superiore Doc Alfeo 2014**

CERALTI

Prevalence of Merlot. Orange peel, bramble, and cherry are the protagonists both on the nose and in the mouth. Cherry especially in the second phase, both fresh and macerated, is evident. The complexity is fruity from a mix of dry sensations, ranging from cocoa bean to cigar tobacco. Flavorful tannins.



92

**Bolgheri Superiore Doc 2013**

DONNE FITTIPALDI

Dark on the nose of earthy notes of violet and a fruit that in terms of aromas, clearly demonstrates the contours of blueberry. In the mouth, the earthy part is made more balsamic and the fruit loses a bit of the juiciness, highlighting a more pulpy part of blackberry and prune. Acidic tannins give length.



91

**Bolgheri Superiore Doc Sant'Uberto 2015**

VILLANOVIANA

Floral aromas of geranium with touches of red fruit (sour cherry and raspberry). On the sip, the acidic part is still the child of red fruit. Balancing out this acidity is an earthy sweetness attributable to an evident sensation of rhubarb. Mentholated finish of fresh aromatic herbs (rosemary and thyme). Very elegant powdery tannins.



91

**Bolgheri Rosso Doc Adèo 2015**

CAMPO ALLA SUGHERA

Fruit and spice. The duo on the nose is dominated by the latter, which demonstrates many and such nuances as to make the nose gain a good level of complexity. Aromas of sandalwood, vanilla, and cinnamon. In the mouth, the juiciness of cassis is joined by an aspect that is both sweet and spicy at the same time. Already well blended tannins.



NEW VINTAGES

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**Bolgheri Superiore Doc Târn 2015**

BATZELLA

A gracious floral attack with character followed immediately by a clear sensation of cassis, in both fresh and fortified versions. The bitter part of the fresh dark fruit dominates the take-off in the mouth. This rigidity softens with the progression of the sip. Slightly green and bitter finish. Acidic tannins.



91

**Bolgheri Superiore Doc Greppicaia 2015**

I GREPPI

Dark fruit and some soft nutty notes on the nose. Not lacking are some spices specifically in piquant tonalities. In the mouth, dark fruit dominates both fresh and in preserves. Sweetness thanks to an evident sensation of fresh almond. A bit of oak to work off.

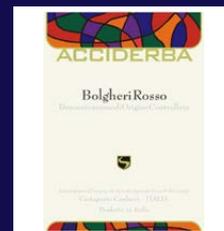


91

**Bolgheri Rosso Doc Acciderba 2015**

SERNI FULVIO LUIGI

Alternation of red and black fruit on the nose, still with some toasted notes attributable to oak. The sip is so powerful that in this phase the aspect tied to the oak is silenced by the fruity part, which has enough articulated strength to highlight a beautiful parterre of small black fruits. Acidic tannins give further verve to the finish.



91

**Bolgheri Rosso Doc Casa al Piano 2015**

PIETRANOVA

Aromas of blueberry, which follow green notes, ranging from geranium to peppers. In the mouth, the green diminishes in tone, permitting the fruit to emerge specifically on tonalities of cassis and bramble. Finish with the sweetness of oak. Evident tannins that dry out a lot.

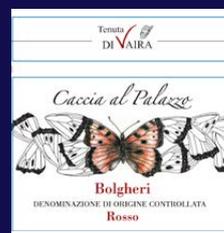


90

**Bolgheri Rosso Doc Caccia al Palazzo 2015**

DI VAIRA

Very gluttonous olfactory stamp. From candied orange peel, it passes from fresh cassis to cocoa bean. The mouth demonstrates a great faithfulness to the nose. Its full identity eludes because of those spices of roasted coffee and star anise that make their appearance at mid-sip. Flavorful tannins.

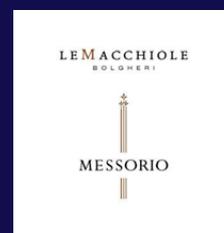


90

**Toscana Igt Messorio 2014**

LE MACCHIOLE

Only Merlot aged for less than two years in barrique both new and of a second passage. Noble balsamic aromas, but a bit too green. In this phase, the dark fruit emerges with difficulty on the nose while in the mouth it is well expressed on sensations of blueberry and cassis jam. Stores of piquant spices on the finish. Still rigid tannins.



90

 **Bolgheri Rosso Doc Pievi 2015**
FABIO MOTTA

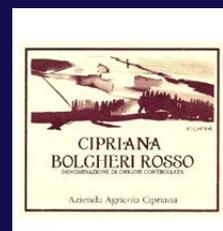
Earthy perfumes of licorice and cloves are the only things that stand out with respect to a nose in which everything points to fresh blueberry. In the mouth, the fruity part is always prevalent, even if it does not lack that evident balsamic and mentholated aspect. On the finish, spices once again make their appearance, maybe a bit sweeter, than spicy in this phase.



90

 **Bolgheri Rosso Doc Cipriana 2015**
LA CIPRIANA

Dark fruit with touches of unroasted coffee and sensations of sweet licorice. In the mouth, the entrance is juicy and taught as a note of red fruit makes its appearance rendering the sip more vertical. The horizontal part is however, guaranteed by oak and spice tones. Rather elegant powdery tannins.



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BOLGHERI WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
FEBRUARY 2018

