

Bolgheri Rosso



Podere Prospero

Denominazione di Origine Controllata



Produced on the estate located along Via Bolgherese, this wine blends Cabernet Sauvignon and Merlot grapes grown on well-drained, sunny soils.

It shows an intense color and a rich aromatic profile, with notes of sage, spices, and vegetal hints. On the palate, it is balanced, with good concentration, ripe tannins, and a long, persistent finish.



Grape variety: Cabernet Sauvignon 60%, Cabernet Franc 20% and Merlot 20%.

Average age of the vineyard: 25 years.

Training system: Spur cordon.

Yield per hectare: 55 tons



Vineyard location: Castagneto Carducci - Bolgheri (LI).

Average altitude of the land: 50 meters a.s.l.

Type of soil: Medium-textured, tending toward sandy.



Harvest: Last ten days of September.

Vinification: Cold pre-fermentation maceration, followed by alcoholic fermentation at controlled temperature. Aging takes place for 16–18 months in 225-liter barriques, followed by about two months in steel tanks and further aging in the bottle before release.



Colour: Deep ruby red.

Bouquet: Enveloping, with notes of small red forest fruits, black pepper, and balsamic hints.

Taste: Rich and silky, with good freshness. Fine tannic structure and good persistence.



Serving temperature: 16°C

Gastronomical combinations: Suitable for a wide range of dishes, such as poultry, grilled meats, and aged cheeses.