



LA MADONNINA



OPERA OMNIA

—  2017  —

BOLGHERI DOC SUPERIORE

TECHNICAL INFORMATION

- Blend: Cabernet sauvignon, Cabernet Franc, Merlot
- Production Area: Bolgheri
- Vineyard surface: 1 ha
- Soil: sandy-clay
- Training system: guyot
- Plant density: 10.000/ha
- Production per hectare: 55 Q.li
- Wine yield: 60 %
- Average age of vines: 16 years
- Harvest period: from last week of September to 1° week of October
- Vinification: maceration on the skins for 15 days
- Alcoholic fermentation: done in stainless steel tank
- Malolactic fermentation: entirely done in barrels
- Aging: 18 months in new French oak barrels
- Alcohol: 14.50 % vol
- Total acidity: 5,55 g/l
- Dry extract: 35.5 g/l
- pH: 3,61

TASTING NOTES

Opera Omnia has a vivid, deep ruby colour and an embracing and complex aroma. At palate it reflects the same olfactory perceptions, elegant tannins with a gustative persistence, which identifies a great wine with surprising ageing potential.