

FATTORIA
CASA DI TERRA

MOSAICO - DOC BOLGHERI

Mosaico is a pure Merlot capable of expressing the potential of this grape variety in Bolgheri area. Its grapes come from three different DOC Bolgheri areas. The result is a complex but balanced blend



VITICULTURE

Grape Varieties: 100% Merlot

Location: Bolgheri, Via Bolgherese, Ferruggini

Exposure: East - West

Vineyard age: 2004 - 2011

Soil type: mostly clay with layers of gravel that make the soil perfectly drained

Training system: VSP with spur cordon pruning

Density of plant: 5.600 plants/ha

Yield per hectare: 7000 kg/ha

WINE MAKING AND AGEING

Fermentation: 22 day-fermentation in stainless steel tanks at 26/28°C with natural yeasts. Malolactic fermentation takes place spontaneously during ageing

Wine Ageing: 12 months in French oak barrels of second and third passage and 6 months more in bottle for ageing

This wine is bottled without any previous fining or filtration to preserve all its integrity

TASTING NOTES

The colour is deep ruby red. At nose the typical notes of cassis, currant and ripe red fruits are enhanced by notes of cinnamon, coffee and tobacco that contribute to its great elegance and aromatic bouquet. The mouth is juicy and sweet thanks to the smooth tannins

FOOD AND WINE PAIRING

Braised, stewed meat and long cooking pork