



Duca Allone

"Master of Style"

"Duca Allone" is the only DOC red wine of our production to have the Bolgheri Appellation of quality. Its name recalls the history of Bolgheri, its legends, tales and characters. Duca Allone was the Lord of the ancient village of Bolgheri during the Middle Ages, a character whose story is often part the legends of the town. The great vintage 2015 gave us a wonderful wine, a special blend of Cabernet Sauvignon, Cabernet Franc and Merlot. In this wine elegance and strength match perfectly together in a balanced mood.

Winemaking

Being a top wine of our production, the selection work operated on the grapes is very rigorous, from the harvesting season to the cellar selection. The gentle pressing of the grapes is then followed by the separated vinification for the three varieties composing the blend; the must stays in contact with the grape skins for twenty days, inside conical oak vats at a controlled temperature. This is very important in order to extract from the skins all the important substances, which later in time will develop structure and complexity. All this process takes place inside eighty hl oak vats, then the single varieties follow a maturation period inside French oak barrels (225 litres) for twelve months and at the end a refining time into the bottle for six months.

Appellation: Bolgheri DOC Rosso

Vintage: 2015

Varietal Composition: Cabernet Sauvignon 50 %, Cabernet Franc 40 %, Merlot 10 %

Alcohol: 14 % by volume

Training System: Cordon Spur

Plantation Density: 7000 vines/ha

Yield: 80 q/ha

Maturation: In barriques for twelve months

Refinement: in the bottle for at least six months

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