

STUPORE

BOLGHERI ROSSO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3.5 ha
Soil composition: mostly loose, clay and limestone
Training method: spurred cordon and Guyot
Elevation: 0-196 ft a.s.l.
Vines/ha: 4,900 vines/ha
Exposure: South/South-West
Vines age: 10-25 years
Harvest time: September



WINEMAKING & AGING

Varietal composition: 50% Merlot, 30% Cabernet Sauvignon, 10% Petit Verdot, 10% Syrah

Fermentation

Container: stainless steel tanks and concrete vats
Length: 3 weeks

Maceration

Technique: on the skins
Length: 20 days

Aging

Container: new and used 5hl tonneaux and barriques
Wood: French oak
Length: 10 months
In bottle: minimum 6 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 3.2 g/l
Acidity: 5 g/l
Dry extract: 35.1 g/l



FOOD PAIRINGS

Stupore pairs well with aged and blue cheeses, grilled meats, sausages, and lamb.



TASTING NOTE

Intense ruby-red color.
On the nose, hints of fresh plum, sweet roasted cocoa, and tobacco, along with the balsamic aromas typical of Bolgheri's wines.
Silky and smooth on the palate, with a persistent aftertaste and a pleasantly fresh finish.

PRODUCER PROFILE

Estate owned by: Feudi di San Gregorio (Capaldo family)
Winemaker: Lucia Minoggio
Total land under vine: 30 ha
Winery production: 180,000 bts
Region: Tuscany (Italy)

