



ASKA

Bolgheri Rosso DOC

Area of Production:

Bolgheri, Tuscany.

Soil:

Alluvial soils, limestone and clay.

Grape Varieties:

Predominantly Cabernet Sauvignon with Cabernet Franc.

Production Technique:

The grapes of ASKA are vinified with a brief maceration in temperature-controlled stainless steel tanks for approximately 12-14 days. Once the alcoholic and malolactic fermentations are completed, the wine is aged for 10 months in oak barrels, completing its evolution with appropriate bottle aging.

Characteristics:

Color: Deep ruby red with violet reflections.

Bouquet: Red berries, blueberries and plum jam are followed by hints of tobacco and licorice.

Taste: The wine is well rounded, with velvety tannins and a persistent finish.

Alcohol Content: 14%.

Total Acidity: 5.2 g/l.

Superb accompaniment to red meats, game, and aged cheeses.