

*Deep ruby red with violet reflections. Red berries, blueberries and plum jam are followed by hints of tobacco and licorice. The wine is well rounded, with velvety tannins and a persistent finish.*



## ASKA BOLGHERI ROSSO DOC

ASKA, in Etruscan means container. The Etruscans used it as a vessel to store wine and olive oil and to collect perfumes and nectars. However, not only: as the legend goes, this was a treasure chest to protect hopes, dreams, happiness and joy, entrusted to Etruscan gods Cuatha and Sernia (Sun and Moon), represented by the two bright spheres which mark day and night on the label. Produced with a selection of Cabernet Sauvignon with a small percentage of Cabernet Franc from highly specialized vineyards, Aska is the Bolgheri Rosso DOC that expresses the winning alliance between tradition and innovation which is, and always has been, a core Banfi philosophy.

### SOIL

Alluvial soils, limestone and clay.

### 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.

### 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.

### FOOD PAIRING

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

### ORIGIN

Bolgheri DOC

### VARIETIES

Predominantly Cabernet Sauvignon with Cabernet Franc

### ANALYSIS

Alcohol	14.0% Vol
Total Acidity	5.2 g/l
Residual Sugar	0.4 g/l

### SIZE(S)

750ml 0 80516 60024 6

### PACK(S)

750ml 6pk