



PRODUCER PROFILE

Estate owned by: Carla Prospero Zenato
Winemaker: Nadia Zenato
Total acreage under vine: 3,8 H
Estate founded: 2003
Winery production: 600 Bottles
Region: Toscana
Country: Italy

Podere Prospero Bolgheri 2021

WINE DESCRIPTION

The Podere Prospero Bolgheri DOC is an elegant, balanced, and highly approachable wine. Meticulous work in the vineyards makes for healthy, immaculate fruit in the cellar where vinification is carried out using traditional methods. The winemaking here is thoughtful and respectful of the grape's vintage-driven character.

TASTING NOTES

Intense ruby red in color, this wine delivers aromas of cherry, prune, almond shell, black pepper, and nutmeg on the nose. These are followed by balsamic notes of mint and eucalyptus, reminiscent of Mediterrean garigue, with a coda of cocoa and tobacco. In the mouth, this enchanting wine is almost velvety in texture, with notes of wild berries, black cherries, blueberries, citron, and spices that are accompanied by iodine, licorice, and aromatic herbs. Its savory flavors linger in the finish.

FOOD PAIRING

Bolgheri DOC pairs beautifully with salted fish, duck, red meat, and poultry.

VINEYARD & PRODUCTION INFO

Production area/appellation: Bolgheri DOC

Soil composition: medium to sandy texture

Training method: guyot
Elevation: 50 feet
Yield/acre: 6000 kg tons

Exposure: east-west
Year vineyard planted: 1995

Harvest time: End of September

First vintage of this wine: 2013 Bottles produced of this wine: 600

WINEMAKING & AGING

Varietal composition: 60% Cabernet Sauvignon, 20% Cabernet Franc, 20%

Merlot

Fermentation container: stainless steel tank
Length of alcoholic fermentation: 10-12 days days
Fermentation temperature: 18 - 25 C °F

Maceration technique: aeration, pump over Malolactic fermentation: yes

Malolactic fermentation: yes
Type of aging container: oak wood
Size of aging container: 225
Type of oak: French oak
Length of aging before bottling: 18 months

Length of aging before bottling:

Length of bottle aging:

Prefermentation technique:

Total SO2:

18 month
2 months
cold soak
81 mg/L

ANALYTICAL DATA

 Alcohol:
 15%

 pH level:
 3.75

 Residual sugar:
 1.0 g/L

 Acidity:
 5.4 g/L

 Dry extract:
 31.9 g/L

