PODERNUOVO
A PALAZZONE
GIOVANNI BULGARI

Therra 2024



IGT TOSCANA

Grapes: Sangiovese (60%), Cab. Sauvignon (20%) & Merlot (20%)

Size: 18 hectares

Training System: Spurred cordon e guyot

Soil: Clayey with limestone stripes

Production: 60 Ql. per hectare

Wine making process: Soft pressing of the grape bunches, some of the berries are kept intact to obtain a partial carbonic maceration to enhance the varietals hints.

Alcoholic fermentation and maceration at controlled temperature (25°) in stainless steel basins or concrete vats from 15 to 25 days. From 2 to 3 remontage per day. Malolactic fermentation in barrique, and ageing in 225 litre barrique from 8 to 10 months. Blending in concrete vats from 4 to 6 months, filtration and bottling.

TASTING NOTES:

The nose shows dark berries, such as raspberries and blackberries, hints of oak and balsamic overtones.

It is a medium- to full-bodied wine with bright acidity and firm, robust tannins. Linear and sophisticated. Mainly Sangiovese with a small portion of Merlot and Cabernet Sauvignon. To be tried after 2025. Long aftertaste.

Drinking window: +15 years

Jancis Robinson 16,5 points

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