



Dèinos

Bolgheri Superiore DOC

2022

VARIETY

Cabernet Sauvignon

DESCRIPTION

A wine born from Banfi's adventure in Bolgheri, revealing its most ambitious evolution.

2022 was a year marked by a particularly dry period that began at the end of winter and lasted for most of the summer. A decisive turning point came in mid-August, when the first of a series of storms occurred, which were providential for the most crucial period of grape ripening. Cabernet Sauvignon proved to be able to react very positively, resisting the initial lack of water on the one hand and metabolizing the rain as quickly and efficiently as possible on the other, ultimately allowing for optimal ripening.

Complex aroma, characterized by hints of small red fruits, accompanied by notes of tobacco and licorice. A smooth wine with sweet and elegant tannins. It is a balanced wine with a persistent finish and great aging potential.

TECHNICAL NOTES



Soil: sandy-clay soils, slightly calcareous, typical of the Bolgheri area. These conditions promote a perfect balance between drainage and nutrients, giving the wines structure, finesse, and the distinctive minerality characteristic of the region.



Fermentation: in temperature-controlled (25-28°C) stainless-steel tanks.

Aging: in French oak barriques (225 & 350 L.) for about 18 months



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 2022

FORMATI DISPONIBILI:
0,75 L - 1,5 L

Cuvée Aurora Blanc de Blancs

Pas dosé

Alta Langa DOCG

2019

VARIETIES

100% Chardonnay

DESCRIPTION

Banfi was among the seven historic houses that, claiming the Piedmont roots of traditional Italian sparkling wine, in 1990 gave the go-to project *Spumante Metodo Classico in Piedmont*. In 2008 was finally obtained the *Alta Langa DOCG* appellation.

The 2019 season was characterized by a mild winter that brought forward the start of the growing season. After a spring with lower than average temperatures, excellent summer weather conditions led to good grape quality. Overall, the 2019 wine production was estimated to be of an excellent standard, with several peaks of excellence.

Colour straw yellow, fine and persistent perlage. Intense and fragrant bouquet, with hints of candied citron, toasted hazelnut and aromatic herbs. In the mouth, it expresses all its elegance and minerality, closing with a fresh and savoury finish.

Ideal as an aperitif, perfect with oysters, raw and cooked seafood and shellfish.

TECHNICAL NOTES



Soil: calcareous-clay soil with tuffaceous marl



Trellising System: low espalier with Guyot pruning

Vine Density: not less than 4000 cp/ha.

Hectar Yeald: 110 q/ha.



Fermentation: the first at a controlled temperature (16°/17°C) in steel vats, the second in bottles at a controlled temperature (13°/14°C) for 30/40 days with 60 months on the lees.



Alcohol: 12,10%



Suggested serving temperature: 8-10°C



First vintage produced: 2019



FORMATI DISPONIBILI:

0,75 l