



LEVIA GRAVIA 2016

BOLGHERI SUPERIORE D.O.C.

GRAPES: Cabernet Sauvignon 40%, Cabernet Franc 30%, Merlot 30%.

VINIFICATION: Levia Gravia 2016 is an unusual wine in that its grapes come exclusively from the San Biagio vineyard, which lies at an elevation of 210 metres, very high for the Bolgheri area.

Harvesting started in late August for Merlot, followed by Cabernet Franc, and it concluded in early October with the later-ripening Cabernet Sauvignon

The varieties and vineyard parcels were hand-picked individually into 12kg-crates, with the clusters quality-selected first in the vineyard and then in the cellar. The berries were de-stemmed, then went to stainless steel tanks for a 2-week, controlled-temperature fermentation. After malolactic fermentation, the wine was racked into French oak barrels of various toast levels, where it matured for over 20 months; following bottling it was aged a further twelve months.

SENSORY PROFILE: Appearing an intense ruby red, Levia Gravia releases dark-fleshed, well-ripened fruit, black cherry and blueberry, flanked by pipe tobacco and wild herbs. The palate is taut and lean, deep yet at the same time elegant and well-balanced, displaying smooth, fine-grained tannins. A lengthy finish is marked by an impressive duet of fruit and notes of oak.

SERVING SUGGESTIONS: Outstanding with red meats, game, but with cave-aged and blue cheeses as well, and with meat- or cheese-filled pasta dishes.

SIZES: 750 ml bottle, 1.5 l. magnum, and 3.0 l. Jeroboam.