

2024 STUPORE

« A very intense vintage, sumptuous aroma, and long-lasting tannin structure».

Lucia Minoggio. Campo alle Comete Winemaker.

WEATHER CONDITIONS – 2024 VINTAGE

The 2024 season began with abundant spring rainfall, which replenished the soil's water reserves. The cool start to the summer gave way in July to the long, hot sunny days typical of the Bolgheri coast. As always, the Mediterranean breeze helped to maintain the excellent quality of the grapes at the most important stage of their ripening.

The harvest began in early September and ended on 24th September, the day before the flood.

APPELLATION : Bolgheri Rosso DOC

GRAPES : Merlot, Cabernet Franc, Cabernet Sauvignon

FERMENTATION

Separate vinification of the different grape varieties. Alcoholic fermentation and maceration for about 3 weeks in stainless steel.

MATURATION

10 months in French oak barriques and tonneaux.

AGEING

Minimum 6 months in the bottle.

ORGANOLEPTIC ANALYSIS

Intense, deep ruby red. The nose opens with intense red fruit notes of great purity, followed by toasted and spicy notes that add depth to the rich elegant aromatic profile that is further enhanced by the typical notes of the Mediterranean bush that can be perceived in the finish. On the palate, the Merlot opens with its inviting softness that is immediately followed by the spiciness from the wood barrel ageing and the characteristic aromas of the Cabernet. The tannin is melting and the sip long and persistent.

FOOD PAIRINGS

Pairs well with cold cuts and cheese, excellent with grilled meat, sausages and lamb.



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