

# CASA DI TERRA

## MOSAICO - DOC BOLGHERI

*Mosaico is a pure Merlot capable of expressing the potential of this grape variety in Bolgheri area. Its grapes come from three different DOC Bolgheri areas. The result is a complex but balanced blend*



### VITICULTURE

**Grape Varieties:** Merlot

**Location:** Bolgheri, Via Bolgherese, Ferruggini

**Exposure:** East - West

**Vineyard age:** 2004 - 2011

**Soil type:** mostly clay with layers of gravel that make the soil perfectly drained

**Training system:** spur cordon pruning

**Density of plant:** 5.600 plants per hectare

**Yield per hectare:** 70 q.li/ha

### WINE MAKING AND AGEING

**Fermentation:** 22 day-fermentation in stainless steel tanks at 26/28°C with natural yeasts. Malolactic fermentation takes place spontaneously during ageing

**Wine Ageing:** Aged in French oak barrels of second and third passage and 6 months more in bottle for ageing

### TASTING NOTES

*The colour is deep ruby red. At nose the typical notes of cassis, currant and ripe redfruits are enhanced by notes of cinnamon, coffee and tobacco that contribute to its great elegance and aromatic bouquet. The mouth is juicy and sweet thanks to the smooth tannins*

### FOOD AND WINE PAIRING

*Braised, stewed meat and long cooking pork*