



BRUCHICELLO®

RISERVA 2014



Denomination: Salaparuta DOC 100% Cabernet Sauvignon

Bruchicello was born in 1999 on the sunny hills in Salaparuta, cradle of ancient civilizations between Selinunte and Entella. The quality is the firm strength, it allow to reach the ultimate expression of the Cabernet Sauvignon vine, also thanks to the selection of the best grapes, to the organic method, to the low yields and to the right wine processing. The 2014 vintage arrived on the market in december 2017, with a small production of 2000 bottles. The firm wanted to add to its wines, produced from locally-grown grapes, a touch of international that could give great taste emotions.

WINE TIPOLOGY: Red

CLASSIFICATION: Salaparuta DOC Riserva

PRODUCTION COUNTRY: Salaparuta (TP)

ALTIMETRY: 220 m a m.s.l.

BOTTLES PRODUCED: 2000

FIRST VINTAGE: 2014

GRAPES: 100% Cabernet Sauvignon.

SOIL TIPOLOGY: moderately clay soil.

TRAINING SISTEM: espalier and bush (Guyot)

VINEYARD DENSITY: 3600 plants for hectare.

PRODUCTION PER HECTARE: 40q.li; 1,1kg each plant.

HARVEST: manual into crates.

HARVEST TIME: first week of September.

VINIFICATION: pressing without grape-stalks and following maceration on the skins for 12 days.

FERMENTATION TEMPERATURE: 28°C(82°F)

MATURATION (REFINEMENT): 36 mouths of which 12 in allier oak Barriques of 225 Liters (not new).

BOTTLING TIME: March

ALCOHOLIC STRENGTH: 14,5% vol.

AGEING CAPACITY: 15 – 20 years.

BEST ENJOYMENT: 6 – 12 years

SERVING TEMPERATURE: 20°C (68°F)

STORAGE: bottles layed in fresh place 15°C (59°F).

TECHNICAL NOTES: the possible deposit in the bottom of the bottle means genuineness, it is advisable to pour out the wine the decanter before serving.