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## BORDOCHEO ROSSO

DOC colline lucchesi

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Bordocheo Rosso is produced with rigorously selected grapes typical of the Colline Lucchesi denomination, namely Sangiovese, Canaiolo, Ciliegiole, and Merlot. After the September harvest, the grapes undergo a 10-day temperature-controlled fermentation in stainless steel tank and daily pumping. This brief fermentation, along with the soft pressing of the grapes, allows the fruit to fully develop its bouquet and its moderately tannic structure. The wine is matured in stainless steel tanks for about 6 months and is then bottled and further refined for at least 3 months before its commercial release.

We produce about 16000 bottles of this wine annually.

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**Characteristics:** Bordocheo Rosso has lovely, ruby red color with violet reflections and an intense, persistent, fruity bouquet with notes of cherry and a pleasant, delicate spiciness. It has a soft, balanced, moderately tannic palate.

**Pairs well with:** This is a very versatile wine that pairs well with a wide range of main courses, red and white meats, mixed salamis, and fresh cheeses.

