

Bell'Aja

Bolgheri Doc 2022



Bell' Aja is the clear testimony of how a Bordeaux cut meets harmoniously with the terroir of Bolgheri. A real second vin that combines immediate pleasantness with complexity, demonstrating a character deeply linked to its area of origin.

Vintage Profile

"2022 was a year marked by a specific period of drought that began at the end of winter and persisted for much of the summer. In mid-August, a series of thunderstorms proved providential during the crucial grape ripening period. Bolgheri varieties demonstrated a very positive response, resilient on one hand to the initial lack of water and on the other, efficiently metabolizing the rains, ultimately allowing for optimal ripening, especially for the later-ripening varieties. Harvest started early, around the third week of August on average, and concluded at the end of September."

Tasting Notes and Pairings

Purple in appearance, it exhibits a bouquet redolent of wild berry preserves, lifted by smooth notes of spice. On the palate, it is beautifully balanced and delicious, with supple, velvety tannins. Ideal pairing with ravioli with duck ragout, grilled lamb chops, roasted pork.

Vineyard Location

Bolgheri (Castagneto Carducci, Livorno)

Soil Profile

Silt-sandy soil typical of the area

Training System

Spur-pruned cordon

Grapes

Mainly
Cabernet Sauvignon

Harvest

Last week of August /
second week of September

Vinification & Maturation

After fermentation and maceration for 18 days, it is aged for 12 months in French oak barrels.

Bottles Produced

60.000

Serving Temperature

18 °C

Alcohol

14% Vol

Cellaring

8-10 years

Total Acidity

6,0 g/l

Residual Sugar

0,5 g/l

Size

