



Bell'Aja

Bolgheri Doc 2024



Produced almost entirely with Merlot from the oldest parcel of our vineyard located in the Le Sondaie area of Bolgheri with a small addition of Cabernet Sauvignon, this wine is the faithful expression of a unique terroir. It is a wine that combines immediate pleasure with character and ageing potential.

Vintage Profile

The winter season was marked by abundant rainfall and mild temperatures, conditions that led to an early budbreak. Cool temperatures and consistent spring showers supported balanced canopy growth and an even flowering. Although the summer was generally warm, the water reserves accumulated in the soil during the winter and spring allowed the vines to withstand the hottest periods without stress, leading to optimal grape ripening. Harvest took place in September, which was mostly dry except for a few showers toward the end of the month. The grapes picked showed an excellent level of ripeness and a pleasant, vibrant freshness..

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

Le Sondaie, Bolgheri

Soil Profile

Silt-sandy soil typical of the area

Training System

Spur-pruned cordon

Grapes

Cabernet Sauvignon, Merlot e Syrah

Harvest

First week of September /
fourth 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 14,0 Vol %

Cellaring 8–10 years

Total Acidity 5,8 g/l

Residual Sugar < 0,5 g/l

Size

