

LA BOHÈME

Classic bistro wine – ethereal, aromatic, textural, sophisticated and so easy to pair with food. They're wines with poise and charm. Enjoy with friends over a few plates of tapas.



LA BOHÈME CABERNET AND SANGIOVESE 2022

Variety

Cabernet Sauvignon and Sangiovese.

Season

Warm growing season, mild and dry autumn, lots of tannin development built in the last 2 weeks of ripening.

Tasting Note

Intense ruby with depth. Ripe blackberry fruit, tobacco, spice and wild herb. Rich, mouth filling, textural grainy, supple and very delicious.

Wine Style

Cabernet and Sangiovese have been blended together in Italy for over 40 years with great success. Although the tannins of each variety are similar, the rusticity and charm that Sangiovese gives to the blend is quite special.

Suggested Cuisine

Bistecca alla Fiorentina

Additional Information

Vegan, Vegetarian

Winemaking

The Cabernet Sauvignon was fermented in open pots. The Cabernet was then destemmed and crushed with frequent pump overs and a 20 day maceration. Sangiovese experienced lots of foot plunging and was on skins for 15 days.

Wine Analysis

Alc/Vol: 13.5%, pH: 3.60, TA: 6.5g/L

Cellaring

Drink now or keep for three to four years in a good cellar.

Winemaker

Yarra Valley Estate Winemakers

FOUR GENERATIONS OF WINEMAKING

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