

PODERE CONCA



BOLGHERI

AGAPANTO BOLGHERI DOC



NAME – Agapanto from Agapanthus, flower of the Liliaceae family originated in South Africa. The name comes from old Greek “agape” (love) and “anthos” (flower).

GRAPE VARIETIES – Cabernet Sauvignon, Cabernet Franc, Cilieggiolo.

WINE-MAKING – The grapes are hand-harvested, destemmed, crushed, and fermented with the skin in stainless steel tanks for 20 days.

AGEING – About 12 months in wood (tonneaux and French oak barrels of second passage)

COLOUR – Intense and bright red.

SCENT – Prevailing notes of red fruits to the nose.

TASTE – A good harmony and persistence in the mouth even if young and exuberant.

ACCOMPANIMENTS – The highest pleasure is its accompaniment with cold cuts, cheeses, and not-too-tasty red meat, but its softness and balance make it palatable for the whole meal.

ALCOHOL – 14% alcohol by volume