

Ocra

BOLGHERI

Denominazione di Origine Controllata

LE PAVONIERE - *Bolgheri*



Ocra, “the blood of the earth”, was created in Bolgheri, a locality which enjoys an exceptional winegrowing microclimate: vinified with highly modern and avant-garde systems, it is a dry wine with soft, enveloping tannins.

Grape blend: Cabernet Sauvignon, Syrah, Merlot.

Maturing: 12 months in barriques.

Color: deep ruby red.

Bouquet: long notes of blackberries and bilberries with a slight hint of leather.

Taste: fine, keen, warm.

Drink with: red meat roasts, game, charcuterie and medium-very ripe cheeses.

Serve at: 18°/19° C.

Packaging: in cartons of 6 Bordeaux bottles.



TENUTE GUICCIARDINI STROZZI