



CACCIA AL PIANO

B O L G H E R I



LUNGOCOSTA

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO

2021

BLEND

70% Vermentino

30% Sauvignon Blanc

GROWING YEAR

A fairly rainy winter ushered in the 2021 growing year, with above-average maximum temperatures, which brought an early budbreak in the vineyards. Spring, too, brought sporadic rain between April and early May, which re-appeared only in September. Summer was thus hot and dry, which kept the ecosystem healthy and pest-free and gifted us an early, and very high-quality harvest.

VINIFICATION

The two grape varieties are hand-picked into small 15 kg crates, at separate times in order to harvest the fruit at its optimal physical ripeness and in response to weather conditions. The whole clusters of Vermentino are gently pressed, while the Sauvignon Blanc clusters are de-stemmed and the must is cryo-macerated in an oxygen-free environment. The musts of both are then individually fermented at a controlled temperature of 15°C.

MATURATION

The two wines each mature separately for 9 months, Vermentino in small 10 hl casks and Sauvignon Blanc in small oak barrels. Bolgheri Bianco is then assembled from these lots and rests a further 3 months in the same containers before being bottled and released in the spring.

SERVING TEMPERATURE

10 - 12°C

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