



CACCIA AL PIANO

B O L G H E R I



LUNGOCOSTA

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO

2022

BLEND

70% Vermentino

30% Sauvignon Blanc

GROWING YEAR

The 2022 vintage was characterized by a mild winter followed by a significant drop in temperatures between March and April. Spring was dry with only one substantial rainfall in April and an important rise in temperatures during the second half of May.

During all the summer period the weather was sunny until August the 15th, when a series of rainy days started filling up the water reserves of the soil and assisting the grapes to achieve a perfect ripeness slowly enough to consider the 2022 harvest among the longest in recent years.

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, in small 10 hl casks, tonneaux, barriques and ceramic amphorae. 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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