



CACCIA AL PIANO

B O L G H E R I



## GROTTAIA

TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA  
ROSSO

2019

### BLEND

50% Cabernet Sauvignon  
50% Merlot

### GROWING YEAR

The 2019 growing season was characterised by markedly variable weather. A cool spring brought a delayed budbreak, but fine summer temperatures, intense solar radiation, and well-distributed rains encouraged a long, gradual, and well-balanced ripening process. The harvest is the latest in the last ten years.

### VINIFICATION

The clusters are picked by hand into small, 15 kg crates, each grape variety and vineyard parcel harvested separately. After a meticulous quality inspection before de-stemming, the berries macerate at a controlled temperature in stainless steel. A two-week fermentation follows, then the wine is racked off and goes through malolactic fermentation.

### MATURATION

The wines mature solely in stainless steel tanks, after which the individual lots are assembled into the final blend and bottled.

### SERVING TEMPERATURE

13 - 14 °C