



CACCIA AL PIANO

B O L G H E R I



## GROTTAIA

TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA  
ROSSO

2020

### BLEND

50% Cabernet Sauvignon  
50% Merlot

### GROWING YEAR

The 2020 growing season opened to a relatively mild winter with abrupt temperature drops; a warm, dry spring followed, favouring a rapid budbreak. Abundant groundwater reserves allowed to develop regularly during the subsequent summer months. August brought significant day-night temperature differentials, conditions that encouraged an excellent ripening process, while late-month rains and cooler weather met the vines' remaining water requirements. The harvest started during the first days of September.

### 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