



CACCIA AL PIANO

B O L G H E R I



GROTTAIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
VERMENTINO

2020

BLEND
100% Vermentino

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, then the whole clusters are gently pressed. The must then ferments for 2 weeks at a controlled temperature of 12 - 14°C in stainless steel.

MATURATION

The wine finally matures sur lie for some months before bottling the following spring.

SERVING TEMPERATURE
8 - 10°C