



CACCIA AL PIANO

B O L G H E R I



GROTTAIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
VERMENTINO

2021

BLEND
100% Vermentino

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 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