



CACCIA AL PIANO

B O L G H E R I



## LUNGOCOSTA

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO

2020

### BLEND

70% Vermentino

30% Sauvignon Blanc

### 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 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, Vermentino in small 10 hl casks and Sauvignon Blanc in small oak barrels. 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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