



CACCIA AL PIANO

B O L G H E R I



GROTTAIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
ROSSO

2021

BLEND

50% Cabernet Sauvignon
50% Merlot

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, 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