



CACCIA AL PIANO

B O L G H E R I



## GROTTAIA

TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA  
VERMENTINO

2022

BLEND  
100% Vermentino

### GROWING YEAR

The 2022 vintage was characterized by a mild winter followed by a significant drop in temperatures between March and April. Spring was dry with only one substantial rainfall in April and an important rise in temperatures during the second half of May.

During all the summer period the weather was sunny until August the 15th, when a series of rainy days started filling up the water reserves of the soil and assisting the grapes to achieve a perfect ripeness slowly enough to consider the 2022 harvest among the longest in recent years.

### 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