



CACCIA AL PIANO

B O L G H E R I



## CACCIA AL PIANO

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

2020

### BLEND

60% Cabernet Sauvignon

40% Cabernet Franc

### 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 Cabernet Franc harvest kicked off on 15th September and concluded on the 22th, while we brought in the Cabernet Sauvignon between 23th and 29th September, with an average yield per hectare of about 60 quintals. As per our practice, we picked the various grape varieties separately, as each parcel reached ripeness, and all lots of grapes were vinified separately as well.

As the grapes arrive in the cellar in small 15 kg crates, they first receive a manual inspection on sorting tables, then the clusters are carefully de-stemmed so that the berries remain intact. They ferment at controlled temperatures, partly in stainless steel tanks, partly in oak vats.

### MATURATION

The separate lots of wine mature one year in French oak barrels of various toast levels, half new and half once-used, all from the finest French coopers of certified Allier and Tronçais oak. The assemblage of the final blend follows, then the final wine is given additional rest in both large oak ovals and barrels for another 12 months. The wine is then bottled, and receives a further 6 months' ageing in bottle, which contributes to its elegance and overall harmony.

### SERVING TEMPERATURE

15 - 16 °C

[cacciaalpiano.it](http://cacciaalpiano.it)