



CACCIA AL PIANO

B O L G H E R I



RUIT HORA

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO

2021

BLEND

60% Merlot

30% Cabernet Sauvignon

5% Petit Verdot

5% Syrah

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

Following maturation for about 16 months in barrels and 35 - 50 hl oak ovals, the individual lots of wine are assembled into the final blend, which is given a further 6 months' aging in the bottle.

SERVING TEMPERATURE

15 - 16°C

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