



CACCIA AL PIANO

B O L G H E R I



GROTТАIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
ROSSO

2022

BLEND

50% Cabernet Sauvignon
50% Merlot

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, 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