



CACCIA AL PIANO

B O L G H E R I



GROTTAIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
VERMENTINO

2023

BLEND
100% Vermentino

GROWING YEAR

The year 2023 was characterized by a particularly mild winter with only two days having minimum temperatures close to 0°C.

During the spring season, there was high rainfall between late April and May, followed by a hot summer with three significant precipitation events between mid-July and the end of August. September and the first half of October were dry and sunny months.

This seasonal trend led to an extension of the vine's life cycle, with grapes ripening gradually while preserving good acidity and excellent phenolic maturity of the skins. Harvesting began on the last day of August with the Merlot and concluded in the first week of October with the Cabernet Sauvignon harvest.

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