



CACCIA AL PIANO

B O L G H E R I



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BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

2021

BLEND

60% Cabernet Sauvignon

40% Cabernet Franc

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

In the 2021 vintage, the harvest of Cabernet Franc began on September 15th and ended on the 20th, while the Cabernet Sauvignon was harvested between September 24th and October 4th with an average yield of about 40 quintals of grapes per hectare. 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

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