CACCIA AL PIANO
BOLGHERI



LE BOZZE

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
VERMENTINO

2025

BLEND
100% Vermentino

GROWING YEAR
The 2025 vintage is a carbon copy of the 2024 vintage in terms of climate. The vegetative recovery, once again early due to the absence of a cold winter, was characterized by cool weather and heavy rainfall until early May. This was followed by a warm, breezy late spring and early summer, which allowed for good development of the vine and bunches. Evenly distributed rainfall in July and August accompanied the growth, veraison, and ripening of the grapes.
The harvest began in early September for the Merlot grapes for red wine, while the Cap Rosé harvest was brought forward a week. It concluded in early October with the harvest of both the Cabernet Franc and Cabernet Sauvignon, which this vintage saw a coincidence in ripening.
The harvest of our white grapes began in mid-September.

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