CACCIA AL PIANO
BOLGHERI



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DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

2022

BLEND
60% Cabernet Sauvignon
40% Cabernet Franc

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
In the 2022 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