CACCIA AL PIANO
BOLGHERI



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DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

2023

BLEND
40% Cabernet Sauvignon
40% Cabernet Franc
20% Merlot

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
In the 2023 vintage, the harvest of Cabernet Franc began on September 20th and ended on the 23th, while the Cabernet Sauvignon was harvested between September 25th and October 3th 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