



CACCIA AL PIANO

B O L G H E R I



RUIT HORA

BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO

2019

BLEND

60% Merlot

30% Cabernet Sauvignon

5% Petit Verdot

5% Syrah

GROWING YEAR

The 2019 growing season was characterised by markedly variable weather. A cool spring brought a delayed budbreak, but fine summer temperatures, intense solar radiation, and well-distributed rains encouraged a long, gradual, and well-balanced ripening process. The harvest is the latest in the last ten years.

VINIFICATION

The clusters are picked by hand into small, 15 kg crates, each grape variety and vineyard parcel harvested separately. After a meticulous quality inspection before de-stemming, the berries macerate at a controlled temperature in stainless steel. A two-week fermentation follows, then the wine is racked off and goes through malolactic fermentation.

MATURATION

Following maturation for about 16 months in barrels and 35 - 50 hl oak ovals, the individual lots of wine are assembled into the final blend, which is given a further 6 months' aging in the bottle.

SERVING TEMPERATURE

15 - 16°C

cacciaalpiano.it