



# CACCIA AL PIANO

B O L G H E R I



## RUIT HORA

**BOLGHERI**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**ROSSO**

**2020**

### BLEND

60% Merlot

30% Cabernet Sauvignon

5% Petit Verdot

5% Syrah

### GROWING YEAR

The 2020 growing season opened to a relatively mild winter with abrupt temperature drops; a warm, dry spring followed, favouring a rapid budbreak. Abundant groundwater reserves allowed to develop regularly during the subsequent summer months. August brought significant day-night temperature differentials, conditions that encouraged an excellent ripening process, while late-month rains and cooler weather met the vines' remaining water requirements. The harvest started during the first days of September.

### 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](http://cacciaalpiano.it)