



CASTELLO DI BOLGHERI®

— AZIENDA AGRICOLA —



## CASTELLO DI BOLGHERI® DOC BOLGHERI SUPERIORE

*2020*

*Castello di Bolgheri is made with a selection of grapes from our 20-year old vineyards located in the surrounding areas of Bolgheri and facing the Tyrrhenian sea.*

### BLEND

---

*75% Cabernet Sauvignon*

*18% Cabernet Franc*

*7% Merlot*

### HARVEST

---

Hand-picked, grape selection in the cellar before destemming. The harvest began at the end of August with the Merlot, followed by the Cabernet Franc and at the end of September by the Cabernet Sauvignon.

---

AZIENDA AGRICOLA CASTELLO DI BOLGHERI



CASTELLO DI BOLGHERI®  
— AZIENDA AGRICOLA —

## VINIFICATION

---

Selected parcels vinified partly in steel, and partly in oak vats and 500-liter barrels. Long maceration on the skins up to 30 days for Cabernet Sauvignon and up to 20 for Cabernet Franc and Merlot, to preserve the elegance of the tannins. Most of it fermented with indigenous yeasts.

## AGING

---

Aging for 20 months in wood, of which the first 12 in 500-litre barrels and the following 8, once blended, the wine completed its aging in 35-hectolitre oak barrels.

## TERROIR

---

### SOIL

Calcareous with pH 8, mix of Clay-sand-limestone. Dark brown color

### PRODUCTION AREA

Vineyards are placed on a hill at 70m over the sea level. Oriented to the sea full sun from the morning towards the evening

### DENSITY PLANTATION

6.500 plants/hectare

### YIELD

6500 kg/hectare