CASTELLO DI BOLGHERI®

AZIENDA AGRICOLA



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DOC BOLGHERI SUPERIORE

2013

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

55% *Cabernet Sauvignon*

20% *Merlot*

18% *Cabernet Franc*

7% *Petit Verdot*

HARVEST

Harvest started the first week of september with merlot and ended the end of september with Cabernet Sauvignon. Picked at top ripeness, destemmed , fermented stainless steel vats and wood vat.

CASTELLO DI BOLGHERI AZ. AGRICOLA

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castellodibolgheri.com

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VINIFICATION

Very long maceration by the cabernet sauvignon , and high peak temperatures (30 degrees). Just after the fermentation we've put the wines in barrel , about 30% new oak (Rhone and Burgundy barrels).

AGING

Aging took place in barriques the first 12 months and 500 liters for the next 8 months.

CLIMATE

The 2013 summer was very constant, dry climate and temperature raised till 31 degrees, bit of rain in june and september, good ripeness and crunchy berries.

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

YELD
6500 kg/hectare

AWARDS

Gambero Rosso
2 bicchieri rossi

Wine Spectator
93 pts

Wine Advocate
93 pts

I vini di Veronelli
92 pts

Wine Enthusiast
91 pts

James Suckling
93 pts

Vinum
17,5 pts

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