

CASTELLO DI BOLGHERI°

DOC BOLGHERI SUPERIORE

2015

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

70% Cabernet Sauvignon

15% Merlot

15% Cabernet Franc

In this special rich vintage with extra soft tannins and gliceric mid palate we decided to increase the percentage of the Cabernet Sauvignon to focus more on classic spice notes and flavors. Of course as well will be increased the longevity of the wine.

HARVEST

Hand picked Grapes, selected on the harvest and before destemming even with much care. 2015 has been harvested from begin of September (Merlot), followed by the cabernet Franc, to the end of September with Cabernet Sauvignon.



VINIFICATION

Take place in stainless steel tank, and part as well in oak tank and open barrells. Long maceration on the skins especially for the Cabernet Sauvignon, 30 days; 20 days for Merlot and Cabernet Franc to preserve more the elegance of the tannins. In this vintage all has been fermented with indigenous yeast.

AGING

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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

Wine Spectator Wine Advocate Falstaff I vini di Veronelli

96 pts 93 pts 91 pts 93 pts

Wine Enthusiast James Suckling Gambero Rosso 91 pts 2 bicchieri rossi 93 pts