

CASTELLO DI BOLGHERI°

DOC BOLGHERI SUPERIORE

2016

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

85% Cabernet Sauvignon

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. 2016 has been harvested from begin of September (Merlot), followed by the cabernet Franc, to the end of September with Cabernet Sauvignon.



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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

Castello di Bolgheri 2016 has been bottled in April 2018 after an aging of 18 months in 500 liters 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

YELD

6500 kg/hectare

AWARDS

Gambero Rosso	Wine Spectator	Wine Advocate	Falstaff
3 bicchieri	93 pts	95 pts	91 þts

I vini di Veronelli Decanter Wine Enthusiast James Suckling 97 pts 96 pts 92 pts 93 pts