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.

CASTELLO DI BOLGHERI AZ. AGRICOLA

Via Lauretta 7, 57022 Bolgheri
Castagneto Carducci (LI)

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castellodibolgheri.com

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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

YELD

6500 kg/hectare

AWARDS

Wine Spectator
94 pts

Bibenda
5 grappoli

Gambero Rosso
3 bicchieri

Wine Enthusiast
94 pts

Wines Critic
94 pts

Falstaff
93 pts

I vini di Veronelli
95 pts

James Suckling
93 pts

Wine Advocate
94 pts

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