CASTELLO DI BOLGHERI®

AZIENDA AGRICOLA



Flocco

IGT TOSCANA

2021

From the vineyards of the Poggio a Poppiano estate, on the hills of Montespertoli, comes a wine that captures the essence of the territory.

BLEND

75% Sangiovese

15% Merlot

10% Cabernet Sauvignon

HARVEST

The harvest began in early September with the Merlot and ended in the first week of October with the Sangiovese.

CASTELLO DI BOLGHERI AZ. AGRICOLA

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VINIFICATION

Destemming of the grapes 100%. One third of the grape must fermented with indigenous yeasts, while the rest with selected yeasts. Fermentation in concrete tanks with pumping over and delestage for 14-18 days. Initial ageing phase and malolactic fermentation in concrete tanks.

AGING

During the winter the wine was transferred to the Azienda Agricola Castello di Bolgheri (Tuscany, IT), where it aged for 12 months in 500-litre barrels.

CLIMATE

An exceptional vintage, characterized by a high concentration, but where the harmony was yet maintained. The hot and dry summer, together with the constant ventilation from the sea, helped the slightly early ripening. Yields per hectare were low, as well as the wine yields because the grapes had a particularly thick peel.

TERROIR

SOIL
The soil is clay-limestone with a significant presence of stony skeleton.

PRODUCTION AREA
An average altitude of 300 meters above sea level, west-facing exposure.

DENSITY PLANTATION
5000 plants/hectare

YIELD
9000 kg/hectare

AWARDS

Wine Advocate
92 pts