



CASTELLO DI BOLGHERI*

— AZIENDA AGRICOLA —



Focco

IGT TOSCANA

2023

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

80% Sangiovese

10% 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

Via Lauretta 7, 57022 Bolgheri
Castagneto Carducci (LI)

P.IVA 06248880483

(+39) 0565 76 2110
castellodibolgheri.com



CASTELLO DI BOLGHERI®

— AZIENDA AGRICOLA —

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

A vintage characterized by a dry summer and ideal conditions at harvest, with notable temperature swings and no rainfall. The slightly later-than-usual harvest produced wines of intensity, featuring deep color, juicy fruit, lively tannins, and a generous structure for aging.

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

James Suckling
92 pts

Gambero Rosso
2 bicchieri rossi

Falstaff
91 pts