CASTELLO DI BOLGHERI®

AZIENDA AGRICOLA



BARINCA

DOC BOLGHERI SUPERIORE

2021

A unique interpretation of Cabernet Franc, born only when nature offers its perfect balance.

BLEND

100% Cabernet Franc

HARVEST

Second week of September, selection in the vineyard and on the sorting table, destemming and crushing of the grapes.

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

Fermentation in an open-top truncated conical wooden vat by native yeasts. The process lasted two weeks, with only punch-downs and sealed pump-overs performed.

AGING

18 months in 500L 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

Calcareous soil from which the wines' broad taste derives, great mineral complexity that translates into tasting freshness.

PRODUCTION AREA

We are in the northern area of the Bolgheri DOC appellation, near the village of Bolgheri.

DENSITY PLANTATION

Medium-density vineyards, with 6,000 plants per hectare.

YELD

65 quintals of grapes.

AWARDS

James Suckling	*Falstaff*	*Wine Spectator*
97 pts	*97 pts*	*95 pts*

CASTELLO DI BOLGHERI AZ. AGRICOLA
Via Lauretta 7, 57022 Bolgheri
Castagneto Carducci (LI)
P.IVA 06248880483
(+39) 0565 76 2110
castellodibolgheri.com