



Castello di Bolgheri

2020 | Bolgheri Superiore DOC



CASTELLO DI BOLGHERI
— AZIENDA AGRICOLA —

Nestled in the Etruscan Coast, Castello di Bolgheri boasts a rich viticultural history tied to the Counts della Gherardesca. Since the mid-nineties, Federico Zileri Dal Verme and his team have reinvigorated the estate, blending tradition with innovation to capture Bolgheri's unique terroir in their wines. To this day, the philosophy of Castello di Bolgheri remains unaltered - to create wines embodying the essence of Bolgheri's stunning terroir.

These wines strike a beautiful balance between tradition and innovation, creating a harmonious experience that echoes the spirit of this storied landscape. The 2020 Bolgheri Superiore leads with pronounced iron and savory nuances, integrating eucalyptus, rosemary, and minerals around a core of pure black currant and blackberry. 94 points, Wine Spectator.

Region & Classification

| **country** | Italy
| **region** | Toscana
| **sub-region** | Bolgheri
| **classification** | DOC

Wine Data

| **varietal(s)** | 75% Cabernet Sauvignon,
20% Cabernet Franc, 5% Merlot
| **alcohol** | 15%
| **pH** | 3.58
| **acidity** | 5.5 g/L
| **residual sugar** | 0.7 g/L

Terroir & Cultivation

| **soil** | Sandy clay, limestone
| **exposure** | Southwest
| **elevation** | 70m
| **farming practices** | Organic farming practices
| **harvesting** | Harvested in late August (Merlot and Cabernet Franc) and late September (Cabernet Sauvignon)
| **age of vines** | 22 years
| **yield** | 6,500 kg/ha

Vinification & Aging

| **blending** | Vinified separately, blended during last 8 months of oak barrel aging
| **maceration** | 30 day maceration for Cabernet Sauvignon, 20 maceration for Cabernet Franc and Merlot
| **fermentation** | Fermented with indigenous and selected yeasts in stainless steel and wood barrels. Controlled temperature (28-32 degrees). Malolactic fermentation.
| **aging** | Aged 20 months in oak barrels
| **production** | 28,000 bottles

