



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 2021 Flocco Toscana boasts a nose of black currant, cherry, and plum, offering a balanced palate of plum, blackcurrant, and red cherry, framed by medium tannins and acidity.

Region & Classification

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

Wine Data

| **varietal(s)** | 30% Cabernet Sauvignon,
20% Merlot, 50% Sangiovese
| **alcohol** | 14%
| **pH** | 3.45
| **acidity** | 5.45 g/L
| **residual sugar** | 0.2 g/L

Terroir & Cultivation

| **soil** | Sandy clay, limestone
| **exposure** | Southwest
| **elevation** | 70m
| **farming practices** | Organic farming practices
| **harvesting** | Harvested in early September
| **age of vines** | 12 years
| **yield** | 7000 kg/ha
| **vineyard size** | 30 hectares

Vinification & Aging

| **blending** | Varietals vinified separately, blended after fermentation
| **maceration** | Pump over for 18 days
| **fermentation** | Fermented in stainless steel and cement at a controlled temperature of 28-30 degrees Celsius using both selected and indigenous yeasts, followed by malolactic fermentation.
| **aging** | Aged 10 months in 500 liter oak casks, with an additional 6 months of bottle aging
| **production** | 20,000 bottles and 500 magnum bottles

