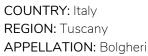
Caccia Al Piano Bolgheri DOC Superiore





CEPAGE: 70% Cabernet Sauvignon, 30% Cabernet Franc

WINEMAKING: The Cabernet Franc and Cabernet Sauvignon vines are harvested manually in different periods and subsequently vinified separately. Once the grapes arrive at the winery in 15 kg crates, after a careful manual selection on the sorting table, they are destemmed to whole berries, then fermented both in stainless steel and oak vats at a controlled temperature.

After one year of maturation in French oak barrels, coming from the certified

forests of Allier and Tronçais, both new (50%) and second passage, selected from the best tonnellerie with different degrees of toasting, we proceed to the final blend between the different wines. A further resting phase follows both in large barrels and barriques for about 12 months. After bottling, a further 6 months of refinement in the bottle gives the wine harmony and elegance.

AGING: 12 months barrique; 12 months large barrels; 6 months

bottle

ANNUAL PRODUCTION: 12.500 bottles

THE STORY

Tenuta Caccia al Piano is ensconced in the enchanting territory of Bolgheri. Here the perfect combination of Mediterranean microclimate and clay-limestone soils offer the ideal terroir for great wines. Along the Via Bolgherese, which runs between vineyards and olive trees, oenologist Franco Ziliani started this new venture, dedicating himself to the production of outstanding wines.

The property consists of 30 hectares of land of which 23 are vineyards, with vines from 13 to 23 years of age.

The new Caccia Al Piano winery, completed in 2014, represents the perfect blend of integration with the surrounding territory, propensity for modernism, and attention to detail.

THE ADJECTIVES

AROMAS / FLAVORS: Rich, dark fruits with a dusting of cinnamon and pepper.

MOUTHFEEL: Full and velvety with firm yet elegant structure.

THE SELLING POINTS

AWARDS: 93pts James Suckling

SUSTAINABILITY: Sustainable In Practice



