



CASTELLO DI BOLGHERI®
— AZIENDA AGRICOLA —



CASTELLO DI BOLGHERI® DOC BOLGHERI SUPERIORE

2017

Castello di Bolgheri wine is produced with the grapes of our best vineyards placed close to Bolgheri Village.

Vineyard facing the tirrenian sea that are now 20 years old

BLEND

85% Cabernet Sauvignon

10% Cabernet Franc

5% Merlot

In this special rich vintage with extra soft tannins and glyceryc mid palate we decided to increase the percentage of the Cabernet Sauvignon to focus more on classic spice notes and flavors. Of course as well will be increased the longevity of the wine

HARVEST

Hand picked Grapes, selected on the harvest and before destemming even with much care. 2017 has been harvested from begin of September (Merlot), followed by the cabernet Franc, to the end of September with Cabernet Sauvignon

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VINIFICATION

Take place in stainless steel tank, and part as well in oak tank and open barrels. Long maceration on the skins especially for the Cabernet Sauvignon, 30 days; 20 days for Merlot and Cabernet Franc to preserve more the elegance of the tannins. In this vintage all has been fermented with indigenous yeast

AGING

Castello di Bolgheri 2017 has been bottled in November 2019 after an aging of 18 months in 500 liters oak barrels.

TERROIR

SOIL

Calcareous whit pH 8, mix of Clay-sand-limestone. Dark brown color

PRODUCTION AREA

Vineyard are placed on hill at 70m over the sea level. Oriented to the sea full sun from the morning to the evening

DENSITY PLANTATION

6.500 plants/hectare

YIELD

6500 kg/hectare

AWARDS

Falstaff
94 pts

Wine Enthusiast
93 pts

James Suckling
96 pts

Gambero Rosso
2 bicchieri rossi

Wine Advocate
94+ pts

I vini di Veronelli
94 pts

Decanter
94 pts

Dr Wine
95 pts

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