CASTELLO DI BOLGHERI®
AZIENDA AGRICOLA



CASTELLO DI BOLGHERI®

DOC BOLGHERI SUPERIORE

2018

Castello di Bolgheri is made with a selection of grapes from our 20-year old vineyards located in the surrounding areas of Bolgheri and facing the Tyrrhenian sea.

BLEND

80% Cabernet Sauvignon

15% 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. 2018 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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Via Lauretta 7, 57022 Bolgheri
Castagneto Carducci (LI)

P.IVA 06248880483

(+39) 0565 76 2110
castellodibolgheri.com

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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 2018 has been bottled in january 2021 after 12 months aging in 500 liters oak barrels, and further 12 months in 35hl oak cask

TERROIR

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

PRODUCTION AREA
Vineyards are placed on a hill at 70m over the sea level. Oriented to the sea full sun from the morning towards the evening

DENSITY PLANTATION
6.500 plants/hectare

YELD
6500 kg/hectare

AWARDS

Gambero Rosso
3 bicchieri

Wine Spectator
94 pts

Falstaff
95 pts

I vini di Veronelli
94 pts

James Suckling
93 pts

Dr Wine
96 pts

ONAV Prosit
3 pts

Vitae
ttt

Italy's Finest Wines
95 pts