

IL CASTELLACCIO 2022

Appellation: Bolgheri Superiore DOC

Grape variety: Cabernet Franc , Pugnitello

Characteristics of the production area

Owner: Alessandro Scappini

Altitude: 160 m asl

Soil type: schist and galestro

Climate: the area enjoys a temperate climate with very long summers that offer excellent exposure during the daytime. The winter is quite mild.

Exposure: North/South

Planting density: 5000 plants per hectare

Training system: spur pruning system

Average age of vineyards: from 7 to 25 years

Vintage note

Vintage 2022 had an almost perfect progress, with a regular meteorological course since Spring. It allowed the optimal ripeness of the grapes which were in perfect health during the harvest and with a balance between sugar and phenolic component that allowed the production of a great wine, with an excellent aromatic profile, freshness and great persistence of taste.

Winemaking and ageing

Yield per hectare: 4.5 tons /ha

Harvesting period: end of September

Fermentation: the fermentation takes place by means of indigenous yeasts in stainless steel tanks temperature controlled with a maceration on the skins from 45 to 50 day.

Ageing: after racking the wine is kept in French oak barriques for 12 months and in amphorae of ceramic composition for further 12 months. After bottling further ageing in bottles for at least 6 months.

Analytical parameters

Alcohol by volume: 14,5 %

Production: 1.520 bottles .

Ageing potential: more than 20 years

Labels

The graphics were entrusted to an Italian artist from Castagneto Carducci, **Andrea Carciola**, here the thought of combining the two passions of the owner the horse and the terroir through the vineyard.



"The present that meets the past: two divergent varieties which characterize and make this drink unique. An unexpectedly fresh complex wine, capable of meditating."

