CASTELLO DI BOLGHERI®

AZIENDA AGRICOLA

Flocco

IGT TOSCANA

2022

From the vineyards of the Poggio a Poppiano estate, on the hills of Montespertoli, comes a wine that captures the essence of the territory.

BLEND

80% Sangiovese

10% Merlot

10% Cabernet Sauvignon

HARVEST

The harvest began in early September with the Merlot and ended in the first week of October with the Sangiovese.

CASTELLO DI BOLGHERI AZ. AGRICOLA

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VINIFICATION

Destemming of the grapes 100%. One third of the grape must fermented with indigenous yeasts, while the rest with selected yeasts. Fermentation in concrete tanks with pumping over and delestage for 14-18 days. Initial ageing phase and malolactic fermentation in concrete tanks.

AGING

During the winter the wine was transferred to the Azienda Agricola Castello di Bolgheri (Tuscany, IT), where it aged for 12 months in 500-litre barrels.

CLIMATE

A winter marked by low rainfalls raised concerns about water stress in the fruit. However, timely rains in mid-August and early September facilitated full tannic ripening. The dilution effect from the rain resulted in wines that are balanced and highly enjoyable, albeit with slightly shorter aging potential compared to 2021. They boast a broader spectrum of fruit flavors, making 2022 yet another unique vintage.

TERROIR

SOIL
The soil is clay-limestone with a significant presence of stony skeleton.

PRODUCTION AREA
An average altitude of 300 meters above sea level, west-facing exposure.

DENSITY PLANTATION
5000 plants/hectare

YIELD
9000 kg/hectare