



'LUNGOCOSTA' BOLGHERI DOC WHITE

A limited production for this first vintage of the Bolgheri Bianco di Caccia al Piano, where Vermentino and Sauvignon Blanc mature for about 12 months in selected woods, enhancing the freshness and aroma typical of Bolgheri white wines. A wine that expresses immediate pleasure without giving up an excellent aging potential.

GRAPES

70% Vermentino, 30% Sauvignon Blanc

CLIMATE

The 2020 vintage was characterized by a relatively mild winter with sudden drops in temperature. The hot and dry spring days favored rapid budding and the water availability of the land allowed the vines to develop well during the summer months. The temperature variations in August brought the grapes to excellent ripeness, the rains at the end of the month and the consequent lowering of temperatures rebalanced the vines from the water point of view. The harvest began in the first days of September.

VINIFICATION

The two varieties are harvested by hand in small 15 kg crates at different times in order to reach the desired phenolic ripeness according to the seasonal trend. For the Vermentino, a soft pressing of the whole grapes is performed while the Sauvignon Blanc is de-stemmed and cold macerated in an inert environment. The musts are fermented slowly at a controlled temperature of 15°C.

MATURATION

The two varieties are aged separately for 9 months in small 10hl barrels the Vermentino and oak barriques the Sauvignon Blanc, after this period the assembly is carried out and the Bolgheri Bianco rests another 3 months in the same wine vessels to then be bottled and marketed. in spring.



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