

# Piastraia

## Bolgheri Superiore doc

In '91 I planted my first vineyard with Cabernet Sauvignon, Sangiovese, Syrah and Merlot, to reaffirm the established expression of the Bordeaux vineyards, the dominant choice in Bolgheri, to win the favor of the new international market and with the will to express the Mediterranean character of the Tuscan coast with the best expression of elegance and complexity of Sangiovese and Syrah.

Since 2012 I decided to confer this wine the Superior mention because after almost 20 vintages of this label I am fully aware that the first intuition of this blend, well represents the name of Bolgheri.

### Grape varieties

Cabernet Sauvignon, Merlot, Syrah, Sangiovese

### Harvest period

early September (Merlot) up to the first week of October (Cabernet Sauvignon)

### Vineyards

Torre, Poderini, Vignanova, i Castagni, Campastrello

### Vinification

The fermentation of each variety is handled separately in cone-truncated oak barrels of 30 hl. Only natural yeasts are present. I start with two daily manual pressings of the cap of the wine eventually ending with one. An open pumping over procedure is made only if necessary. With frequent tastings I carefully choose the time of the drawing off (usually after about 20 days), from which the wine goes directly into barriques.

### Fining

The wine rests in French oak barriques (1/5 new) for a period of 18-24 months.

### Longevity

20 years

