



RUIT HORA 2018

BOLGHERI ROSSO D.O.C.

GRAPES: Merlot 65%, Cabernet Sauvignon 25%, Syrah 5%, Petit Verdot 5%.

GROWING YEAR: The 2018 winter was a severe one, with February bringing multiple days of sub-zero temperatures. Spring was marked by substantial rains, which allowed a good water reserve. Summer brought relief, with average temperatures and good day-night temperature differentials, all of which contributed to a normal harvest in the vineyards of Caccia al Piano 1868.

VINIFICATION: The varieties and vineyard parcels were hand-picked individually into 12kg-crates, with the clusters quality-selected before the berries were de-stemmed. The must went to stainless steel tanks for a 2-week, controlled-temperature fermentation. After malolactic fermentation, the wine was racked into French oak barrels, where it matured for over 18 months. The various lots of wine were then assembled into the final blend, and the wine aged a further six months in the bottle.

SENSORY PROFILE: Appearing a luminous ruby, the nose releases rich impressions of wild red berry, ripe cherry and blackberry, lifted by spicy nuances of black liquorice. On entry, it immediately impresses with its full, velvet-textured body and refined tannins, followed by an appealing, fruit-rich progression, and energy-laden finish.

SIZE: 375 ml demi, 750 ml standard botte, and 1.5 l. magnum.