



CACCIA
AL PIANO
1868
BOLGHERI



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BOLGHERI: STANDARD-BEARER OF ITALIAN WINEMAKING

Bolgheri has assumed the role of standard-bearer of Italian winemaking, thanks to what English-speaking wine lovers call Supertuscans, wines of unsurpassed excellence and distinctive sensory qualities. These wines, produced from merlot, cabernet-franc, and cabernet sauvignon, exhibit impressive body and structure and feature intense, complex aromatics.

The Tenuta Caccia al Piano 1868 is located in the very hearth of Bolgheri's most exceptional viticultural area; the estate comprises 19,5 hectares under vine, divided into three separate vineyards, each at different elevation.





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THE WINERY

The Tenuta Caccia al Piano 1868, once the feudal hunting estate of the noble Della Gherardesca family, lies immersed in the magical beauty of the Bolgheri countryside. An ideal combination of a special Mediterranean climate and limestone-clay soils has shaped here a terroir perfect for producing great wines. Here, along the romantic Via Bolgherese, winemaker Franco Ziliani launched a new initiative, producing wines that make a unique mark of their own.

The hallmark of this new adventure, begun in 2003, is a passionate commitment that becomes transformed, vintage after vintage, into fragrant, elegant, full-bodied treasures.



Caccia al Piano 1868 derives its name from one of the hunting lodges of the Della Gherardesca family. The villa, constructed in 1868, is practically unique in that period for having a large winemaking cellar incorporated into the complex. Making the Tenuta easily recognisable is an enormous boulder, sitting alongside the Via Bolgherese directly in front of the property, which emerged during construction of the San Biagio vineyard.



The vineyards at Caccia al Piano 1868 are planted to 10,000 vines per hectare on a 1,25m x 0,80m grid. This high density planting yields higher quality fruit, since each vine produces a maximum of only 4-5 clusters, thus ensuring each cluster an ideal nutrient level and a greater concentration of aromatic compounds and flavours.



THE VINEYARD

The countryside that inspired poet Giosuè Carducci bears witness to the meticulous care paid to nature, the wisdom embodied in each operation, and the love for age-old traditions that mark the seasons and fashion the landscape. The Caccia al Piano 1868 vineyards, covering 19,5 hectares, are subdivided into three crus, Caccia al Piano, Le Grottine, and San Biagio. The optimal exposure enjoyed by the vine-rows and the innate qualities of their natural environment allow the grapes— Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, and Cabernet Franc—to reach their fullest possible varietal expression. The vineyards, trained to the double spurred cordon system, are planted to high densities of 10,000 vines per hectare and rigorously managed according to eco-sustainable principles.





VINIFICATION

After the grape clusters are hand-harvested, they are brought to the cellar, where they pass through the meticulous selection of the sorting table. Then the bunches are destemmed and the berries are softly crushed to obtain the highest-quality juice.

The must then ferments at carefully-controlled temperatures in stainless steel tanks, constantly monitored by our winemaker, and in a few days the transformation into wine is complete.



The names of the two wines, Levia Gravia (“Heavy things, light things”) and Ruit Hora (“The hour hastens”), were selected to honour the poet Giosu  Carducci, who spent a considerable part of his life in Bolgheri.

MATURATION

After the new wine is drained off the pomace, it begins the lengthy process of maturation. The winemaker, relying on his formidable professional experience and sensory expertise, and on the qualities of the various varietal wines, creates a series of individual wine lots, which later can be assembled into the final blend. It is at this point that the wine will undergo the transformations that are stimulated and produced by Oak barrels. A few years pass, and the miracle is complete.



VINEYARDS DATA

The agricultural operations, lying totally within Bolgheri DOC area, comprise a total of some 33 hectares, of which 19,5 are dedicated to viticulture and 2 to centenary olive trees that still yield a notably fine olive oil. The age of the vineyards ranges from 13 to 18 years, and they are managed in such a way as to ensure a near-perfect balance between root system, canopy, and number of grape clusters.

- **CACCIA AL PIANO VINEYARD**

Size 2,50 hectares

Soil Sandy clay, near alkaline, and rich in mineral salts.

Grape varieties Petit Verdot and Cabernet Sauvignon

Rows Orientation: North-south

Layout 1.3×0.8



- **LE GROTTINE VINEYARD**

Size 5,00 hectares

Soil Silt-rich clay, with abundant pebble admixture, with its reddish colour indicating high iron content.

Grape varieties Merlot

Exposure West

Layout 1.3 x 0.8

- **SAN BIAGIO VINEYARD**

Size 12 hectares, subdivided into 7 parcels, at an elevation of ca. 210 metres.

Soil Pleistocene limestone-clay

Grape varieties Merlot, Cabernet Sauvignon, Cabernet Franc, and Syrah

Exposure Southeast and southwest

Layout 1.4 x 0.75m





RUIT HORA 2017

BOLGHERI ROSSO D.O.C.

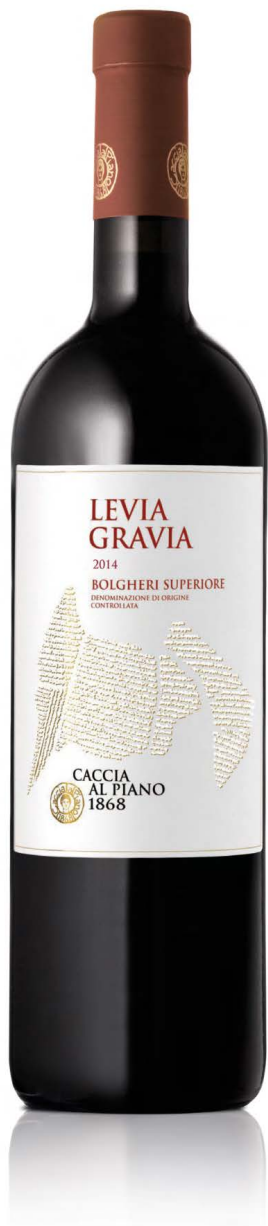
GRAPES: Merlot 65%, Cabernet Sauvignon 25%, Syrah 5%, Petit Verdot 5%.

GROWING YEAR: In 2017, the dry, mild winter resulted in an early budbreak. Both spring and summer were dry and warm, with a total lack of rain. Tropical temperatures held sway throughout August, bringing forward to 20 August the harvest for some Merlot vineyards; harvest concluded in the final third of September, with the latest-ripening variety, Cabernet Sauvignon. The season's overall weather conditions brought a significant reduction in crop-load, but ensured superb-quality fruit.

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 lively ruby, Ruit Hora exhibits a broad, deep nose, with generous draughts of wild blackberry and blackcurrant. It is remarkably balanced in the mouth, showcasing a silky duet between perfectly-integrated tannins and a crisp acidity, while a progression of rich fruit is infused with a hint of spice. Its complex aromatics ensure and support a near-endless finish.

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



LEVIA GRAVIA 2015

BOLGHERI SUPERIORE D.O.C.

BLEND: 40% Cabernet Sauvignon, 30% Cabernet Franc, 30% Merlot.

WEATHER CONDITIONS: The 2015 winter was not excessively severe, bringing temperatures that were 1-3°C above the average in February and March. Rain, though not frequent, was abundant. Spring was mild, with average temperatures and light, intermittent rainfall. Summer followed a similar pattern, with few rains but very high average temperatures, and hot spells in July. As is usual in Bolgheri, mid-August rain storms contributed to a normal kick-off for the harvest.

VINIFICATION: Levia Gravia 2015 is a very distinctive wine. The grapes are grown exclusively in the Biagio vineyard, sited at an elevation of 250 metres, an exceptional height for Bolgheri.

The Merlot harvest started in the final days of August, followed by Cabernet Franc, and concluded in early October with our latest-ripening grape, Cabernet Sauvignon.

The clusters were hand-picked into small, 12kg boxes after being graded for quality in the vineyard, then they were again inspected on a sorting table before being de-stemmed and pressed. The berries were put into temperature-controlled steel tanks and fermented for around 2 weeks. Following the malolactic fermentation, the wine was racked into French oak barrels of various toast levels, where it remained for over 20 months. Six months' bottle-ageing followed, before release.

SENSORY PROFILE: An intense ruby red introduces the nose, which stands out for its fragrant, well-ripened dark berryfruit, including wild cherry, cassis, and blueberry, complemented by impressions of pipe tobacco and wild herbs. In the mouth, it is taut, austere, and dense, yet at the same time elegant and well-balanced, with smooth, fine-grained tannins. Its long-lingering finish displays abundant aromatic fruit.

PAIRINGS: Perfect with red meats, game, as well as with blue and cave-aged cheeses, meat- and cheese-filled pastas.

AVAILABILITY: Sold in the standard 0.75l ; 1.5l size as well as the 3l size.



GROTTAIA ROSSO 2019

I.G.T. TOSCANA ROSSO

GRAPES: Merlot 50%, Cabernet Sauvignon 50%.

GROWING YEAR: The 2019 growing season was characterised by markedly variable weather. A cold spring delayed budbreak, but even temperatures, intense sunlight, and well-distributed rainfall in the summer favoured even, balanced ripening of the fruit. The harvest was the latest in recent years.

VINIFICATION: Each grape variety and vineyard parcel was harvested separately; the grapes were hand-picked into 12kg-crates, then they were quality-inspected at the cellar. After de-stemming and pressing the grapes macerated in steel tanks, where they then underwent a two-week fermentation. After racking and malolactic fermentation, the wine matured in stainless steel.

SENSORY PROFILE: A radiant ruby red promises a fresh, inviting wine, and the heady, rich nose lays out crisp fruit notes of red berryfruit and violets. That freshness continues into the palate, with its enfolding, smooth tannins that make this youthful wine an easy-quaffing delight.

SIZE: 750 ml. bottle



GROTTAIA VERMENTINO 2019

I.G.T. TOSCANA VERMENTINO

GRAPES: Vermentino 85%, Sauvignon Blanc 15%.

GROWING YEAR: The 2019 growing season was characterised by markedly variable weather. A cold spring delayed budbreak, but even temperatures, intense sunlight, and well-distributed rainfall in the summer favoured even, balanced ripening of the fruit. The harvest was the latest in recent years.

VINIFICATION: After hand-harvesting into 12kg-crates, the clusters were given a gentle, whole-cluster pressing. The resulting must underwent a 2-week, temperature-controlled (12-14°C) fermentation in stainless steel, after which the wine matured sur lie for several months, before being bottled in the following spring.

SNSORY PROFILE: Straw yellow in appearance, it opens to crisp, fragrant notes of pineapple and white peach heightened by notes of spring wildflowers, in particular hawthorn blossom. Fresh and mineral-edged on the palate, it drives through to a velvety, full-flavoured finish well-supported by a judicious acidity. Ideal with fish, shellfish, and poultry and veal. Makes an outstanding aperitif wine.

SIZE: 750 ml. bottle.



GROTTAIA ROSATO 2019

I.G.T. TOSCANA ROSATO

GRAPES: 70% Syrah 70%, 30% Merlot.

GROWING YEAR: The 2019 growing season was characterised by markedly variable weather. A cold spring delayed budbreak, but even temperatures, intense sunlight, and well-distributed rainfall in the summer favoured even, balanced ripening of the fruit. The harvest was the latest in recent years.

VINIFICATION: The two grape varieties were harvested and vinified separately. After de-stemming, the berries underwent a brief whole-berry cryomaceration of about 6-8 hours, to encourage maximum extraction of aromatic precursors, and they were then gently pressed. The must then went to stainless steel tanks for a controlled-temperature (16oC) fermentation of about two weeks, after which the new wine matured sur lie for three months and was bottled in the spring.

SENSORY PROFILE: The wine appears a shimmering peony pink. The bouquet is redolent of wild strawberry enriched with hints of lychee and raspberry, underscoring its tangy, fresh aromatics, all of which return on a crisp, well-balanced palate. The near-endless finish is velvet smooth.

Grottaia Rosato is a delicious partner to fish or vegetable antipasti, and first courses of fish, seafood, and shellfish.

SIZE: 750 ml. bottle.