



MICHELE SATTÀ



PIASTRAIA Bolgheri Superiore doc

The vineyard which produces this wine was planted in 1991 with Merlot, Cabernet, Sangiovese and Syrah with the intention of expressing an affirmation of the highest quality from the Bordelaise Varietals planted in Bolgheri, combined with the ability of elegance throughout the Tuscan Sangiovese and the complexity of the Mediterranean 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