

**PRODUCTION CODE OF THE DENOMINAZIONE DI ORIGINE CONTROLLATA WINE  
“BOLGHERI SASSICAIA”**

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**Article 1  
(Denomination and Wines)**

1. The Denominazione di Origine Controllata “Bolgheri Sassicaia” is restricted to the red wine that meets the conditions and requirements established by this production code.

**Article 2  
(Ampelographic composition)**

1. The Denominazione di Origine Controllata “Bolgheri Sassicaia” is restricted to the wine produced from grapes sourced from winery-controlled vineyards that exhibit the following varietal composition:

Cabernet Sauvignon: at least 80%;

Other red grape varieties may be co-utilised, varieties authorised as suitable for cultivation in the Region of Tuscany and present in said vineyards, utilised as a single variety or together with others, up to a maximum of 20%.

These varieties, listed in the Registro Nazionale delle Varietà di Vite per Uve da Vino (National Registry of Wine-grape Varieties) approved by D.M. (Ministerial Decree) 7 May 2004 and by subsequent updates, are listed in Attachment 1 of this Production Code.

**Article 3  
(Production Zone)**

1. The grapes dedicated to the production of Denominazione di Origine Controllata “Bolgheri Sassicaia” wine must be grown in the area under the administrative jurisdiction of the Commune of Castagneto Carducci, as hereunder delimited:

Ca. 200 metres beyond the Podere Alberto in the direction of Bolgheri, on the San Guido communal road (Viale dei Cipressi), the line heads northwest for ca. 600 m. until it meets the Fosso Barinca; it then proceeds east along the left bank of that watercourse for ca. 1200 m. until it meets the country road of Podere Aianova, which borders the Azienda Agricola Castello di Bolgheri, and within this property extends south in a straight line for 100 m., incorporating the Le Capanne *amministrazione* and the Sassicaia Podere until, after a slight bend southwest, it joins the Botro delle Fornaci. From here, and enclosed by the left bank of the watercourse, the line proceeds east for ca. 2,500 m., until it intersects with a farm road and follows it, extending south ca. 200 m. to join the Poggio-Patanocco road. Delimited by that road, the line extends east for 1,300 m., proceeding toward the Patanocco Podere and, in succession, is delimited by the extension of the preceding road, known in this section as the Patanocco Castiglioncello road; it continues within this delimitation, first for 1,200 m. east-southeast then for 1,100 m. southwest, cutting across the Castiglioncello-Colle Ulivo road. From here it proceeds southeast for ca. 800 m., then heads west in a straight line for ca. 1,000 m., externally bordering the Azienda Agricola San Biagio, then proceeds northwest for ca. 700 m. until it meets the Castelluccio Ospedaletto road.

From here it proceeds northwest for ca. 500 m., continuing until it meets the road connecting Podere Casa Bezzini and Il Quercione; it proceeds internally along that road west for 450 m., then northwest for 900 m., bordering the Tenuta dell'Ornellaia, until it meets the Botro Macine; it proceeds southwest along the left bank of this watercourse for ca. 500 m.

The line then proceeds for ca. 500 m. west-northwest, bordering once again with the Tenuta dell'Ornellaia, then 200 m. northwest bordering the Righi property until it meets the Fosso Campo-Fantoccio. Within that watercourse, the border proceeds west for ca. 350 m. until it meets the Via Bolgherese; it proceeds northwest along this road for 100 m., then continues 300 m. west within Strada delle Ferruggini until that road intersects with the Fosso Campo-Fantoccio, which delimits the border in a northwest direction for 600 m.

From here, the line leaves the watercourse, proceeding west for 200 m, then angling 90° north for 150 m. until it meets the Fosso Carestia Vecchia.

After running west within that watercourse for ca. 400 m., the line runs 600 m. northwest to re-join the departure point for this narrative map, located on the Viale dei Cipressi ca. 200, m. east of the Podere Alberto.

#### **Article 4** **(Viticulture regulations)**

1. The environmental conditions and cultivation practices of the vineyards dedicated to the production of Denominazione di Origine Controllata “Bolgheri Sassicaia” wines must be those that are traditional to the area and in any case appropriate for yielding grapes and subsequent wines that exhibit obvious characteristics of high quality.
2. Any forcing operation is forbidden. Emergency irrigation is allowed.
3. The allowed training systems and pruning methods are: single and bi-lateral spurred cordon, and the single or double arched cane (*archetto*) on low bush-trained vines (*alberello*).
4. Vineyards qualified for inclusion in the viticultural register for the Denominazione di Origine Controllata “Bolgheri Sassicaia” wine are those located at elevations between 40 and 400 metres above sea level.
5. Production of grapes for Denominazione di Origine Controllata “Bolgheri Sassicaia” shall not exceed 7 tonnes per hectare, with an average yield per vine of 2.0kg.

6. The crop-load per hectare of all vineyards planted or replanted after the entrance into legal effect of the production code approved by D.M. of 21 March 2011, in addition to not exceeding 7 tonnes per hectare, shall require a vineyard density of at least 4,000 vines per hectare and an average yield per vine of 1.80 kg.

7. The grapes dedicated to the production of Denominazione di Origine Controllata “Bolgheri Sassicaia” wine shall ensure to that wine a minimum finished alcohol of 11.50%.

#### **Article 5 (Vinification regulations)**

1. The operations of fermentation, maturation, bottling and bottle-ageing of the Denominazione di Origine Controllata “Bolgheri Sassicaia” wine shall be performed within the administrative area of the commune of Castagneto Carducci. In conformity with art. 8 of UE Reg. n.607/2009, bottling or conditioning must be performed in the said delimited geographical area in order to safeguard its quality and reputation, and to guarantee the wine’s origin and the effectiveness of quality monitoring.

2. Blending with grapes, musts, and wines from areas external to the Denominazione di Origine Controllata “Bolgheri Sassicaia” wine production zone is prohibited.

3. Enrichment with musts sourced from grapes of vineyards listed in the Denominazione di Origine Controllata “Bolgheri Sassicaia” viticulture register or with concentrated rectified must is allowed.

4. The maximum yield of grapes into finished wine shall not exceed 70%. Should yield exceed this limit, but not over 75%, the excess does not have right to Denominazione di Origine Controllata designation. For yields over 75% the right to Denominazione di Origine Controllata designation for the entire crop shall be withdrawn.

5. For the fermentation of the Denominazione di Origine Controllata wine specified in art. 1 only those oenological procedures are allowed that are local, appropriate, and consistent, such as to confer on that wine its distinctive qualities.

6. The Denominazione di Origine Controllata “Bolgheri Sassicaia” shall not be released to market until it has undergone a period of at least 2 years’ ageing, beginning from 1 January following the harvest, of which at least 18 months must be in oak barrels no larger than 225 litres’ capacity.

#### **Article 6 (Organoleptic characteristics)**

1. The Denominazione di Origine Controllata “Bolgheri Sassicaia” wine, shall exhibit, at the moment of its release to the market, the following qualities:

appearance: intense ruby red or garnet;

bouquet: heady, rich, and elegant;

palate: dry, full, firm and well-proportioned, with prominent, elegant structure

minimum finished alcohol: 12.00% vol;

minimum total acidity: 4.5 g/l;

minimum non-reducing extract: 25.0 g/l.

## **Article 7 (Labelling, designation, presentation)**

1. For the designation and presentation of Denominazione di Origine Controllata “Bolgheri Sassicaia” wine, the addition of any descriptive terms different from those specified in the present Production Code is forbidden, including adjectives such as extra, elegant, select, selected, and similar terms.
2. The use of indications referring to winery names, company titles, and private brands expressing no quality judgments and unlikely to mislead the consumer are nonetheless allowed. In particular, the name “Sassicaia” may precede the denomination “Bolgheri Sassicaia” and may appear in a font size equal to or larger than that for the denomination itself.
3. Wines bearing the Denominazione di Origine Controllata Bolgheri Sassicaia designation may use the term “vineyard” on the label, followed the relevant toponym or traditional name, always in accord with conditions specified in current regulations and provided that such toponyms or traditional names are included in the relevant regional list as per art.6, paragraph 8 of legislative decree n. 61/2010.
4. In the presentation or designation of the wine, the term “vineyard” followed by the relevant toponym or traditional name shall be located immediately underneath the traditional designation “Denominazione di Origine Controllata.”
5. The bottles or other containers of Denominazione Origine Controllata “Bolgheri Sassicaia” shall bear an indication of the vintage year of the grape crop.

## **Article 8 (Packaging)**

1. For their release to the public, the bottles or other containers of less than 5 litres in which “Bolgheri Sassicaia” wines may be packaged shall appear appropriate to their character as a prestigious wine, including the dressing of the bottle or container itself.
2. For release to the public, “Bolgheri Sassicaia” wine shall be in containers exclusively of the following capacities in litres: 0.375, 0.750, 1.5, 3.0, 6.0, 9.0, and 12.00.
3. The container utilised for a Denominazione di Origine Controllata “Bolgheri Sassicaia” wine shall be a dark-coloured glass bottle in the Bordeaux shape.
4. The closure of containers utilised for release to the public of Denominazione di Origine Controllata “Bolgheri Sassicaia” wine shall consist of a natural cork even with the top of the bottle.

## **Article 9 (Bond with the geographical area)**

### **A) Information on the geographical area.**

#### A1) Natural factors bearing on the bond

The delimited geographical zone comprises the portion of the administrative area of the Commune

of Castagneto Carducci as described in Art. 3 of the present Code. Climate and soils analysis of the environment demonstrates that the local agro-climatic factors combine to create a terroir for high-quality viticulture.

The average temperature and rainfall levels are the following:

Minimum temperature: 9.6°C

Maximum temperature: 19.4°C

Average temperature: 14.5°C

Rainfall: 584mm

Water deficit: 205mm

The DOC “Bolgheri Sassicaia” growing area enjoys the following characteristics

- soils: landscape marked by terraces and straight hill slopes, composed of Pleistocene sediments, rather shallow soils with abundant visible pebble-gravel (the word “Sassicaia” refers to the high quantity of stones in the soil), with silt-clay texture, incongruous drainage, scarcely to very calcareous, and presence of iron oxide.

A2) Human factors related to the bond

Conte Guido Alberto della Gherardesca, in the first half of the 19th century, raised oenology to a new level by hiring experts, such as Giuseppe Mazzanti in Bolgheri. In 1816, the first experimental vineyards were planted, at Le Capanne di Castiglioncello, where the first Sassicaia vineyard was later planted, in the Castelluccio basin. The selected oenological programme was based not only on terroir, but in particular on the French winemaking culture, with attention paid to vinification practices and to the varieties utilised in France. Exemplary of this was the attention directed both by Conte Guido Alberto and by Mazzanti to French grapes, in particular Gamay, Cabernet, and Syrah. The destruction of the vineyards as a result of the phylloxera attacks in the early 20<sup>th</sup> century forced reconsideration of the composition of the vineyards and of the grapes most suitable to the area. After an intermediate period, between the two wars, the opinions of Marchese Mario Incisa della Rocchetta and his preference for French varieties gained general adherence, and results proved that the wines made here from French grapes, from Bordeaux in particular, were fully able to stand alongside the world’s most famous.

These initial vineyards, planted as early as 1944, were placed on a high hill, aspected east, inasmuch it was thought that the marine influence would prove unfavourable for the quality of the wine. Once this preconception was quickly discarded, it was clear that the best soils were at the base of the hill on the plain, and that the sea, in fact, exercised a beneficent influence on the ripening process. The official consecration of the Sassicaia wine occurred in 1978, when the journal *Decanter* published a comparative tasting of Cabernet Sauvignon wines produced around the world and Sassicaia placed first. Later, the 1985 vintage of Sassicaia competed in a Grand Jury Européen tasting with the Bordeaux Grands Crus and was awarded first place.

Since that time, the wine’s nonpareil excellence has been confirmed by a significant number of national and international awards in tasting rankings in the specialised wine press.

The Sassicaia sub-zone DOC designation was granted with the DPR (Presidential Decree) of 1 August 1983, and the official Production Code was modified and enlarged with the DPR of 5 November 1994, 14 June 2011, and 21 March 2011.

Although it belongs within the overall fairly-homogeneous context of Castagneto Carducci, the DOC “Bolgheri Sassicaia” growing zone presents aspects of its soils, weather, and morphologic characteristics of a prominent part of the soils dedicated to vineyards that set it apart from the rest of the Bolgheri area and make it particularly suited to cultivation of Cabernet Sauvignon and Cabernet Franc. The risk of summertime water stress is not high, thanks to the distinctive soil texture, with a

high clay content that favours good vine growth and crop yield. Cover-cropping in alternate vine-rows is feasible in this area thanks also to use of rootstocks whose vigour is not too low. Late-season canopy hedging and extreme leaf-pulling are not practiced in this area, thus providing more protection for the grapes. These factors, combined with vineyard management practices adopted by the winery, give the wine its distinctive qualities of elegance and crispness, along with a bouquet that conveys sensory impressions of the Mediterranean scrub that completely encircles the vineyards in this area.

**B) Information on the quality and characteristics of the wine is essentially or exclusively attributable to their geographical environment**

The suitability of the DOC “Bolgheri Sassicaia” DOC growing area is oriented above all to Cabernet Sauvignon and Cabernet Franc. Cabernet displays here an ideal relationship between vine growth and crop load per vine; this in turn ensures high sugar levels, good acidity degradation, and sensory profiles characterised by a long-lingering bouquet and palate, with prominent notes of wild red berryfruit and spice. Abundant pebble content and shallow soils tend to result in limited canopy development and high-quality, aromatic fruit.

**C) Causative interaction among the factors listed in A) and in B), above**

With regard to the climate and soils of the DOC “Bolgheri Sassicaia,” results of the interaction between environmental and human factors led to the requirement of an ageing period of 24 months, of which at least 18 months in 225-litre oak barrels.

**Article 10**  
**(References to monitoring body)**

1. Name and address of monitoring body:  
Camera di Commercio Industria e Artigianato  
Livorno Piazza Municipio, 48  
57125 Livorno  
Tel. 0586 231111  
Fax: 0586/886689  
Email: [lucia.goti@li.camcom.it](mailto:lucia.goti@li.camcom.it)

2. The Camera di Commercio di Livorno (Chamber of Commerce in Livorno/Leghorn) is the monitoring body authorised by the Ministero delle Politiche Agricole Alimentari e Forestali (Ministry of Food Products and Forestry Policies) to perform an annual evaluation of adherence to the regulations of this Production Code, in accord with art. 25, paragraph 1, first line-start, letters a and c, and with art. 26 of EU Reg. n. 607/2009, for products enjoying DOP protection. The said Chamber exercises a methodology involving systemic controls through the entire production chain (viticulture, production, packaging), in conformity with the above-cited art. 25, par. 1, 2<sup>nd</sup> line-start, letter c.

3. In particular, the Chamber of Commerce of Livorno ensures the acquisition of instructive documentation pertaining to the performance of the activities specified in the monitoring programme and of the activities connected to certification procedure for the involved parties. In addition, it performs inspections for each participatory party in the protection system (grapegrowers, grape supply intermediators, wine producers, bulk wine purchasers/sellers, bottlers) representing a set percentage of the monitoring programme.