



TERRITORY

Denomination: I. G.T. Toscana

Grape Variety: Cabernet Franc 50%
Cabernet Sauvignon 50%

Vineyard: Località Casteani 1 Gavorrano (GR) Italy

Size of the vineyard:
Cabernet Franc 1,07 ha
Cabernet Sauvignon 0,93 ha

Altitude: 85 meters above sea level.

Exposure: East-West facing.

Soil Characteristics: The soil is rich in clay and very well drained thanks to the proximity of a stream. The soil is very poor and creates the ideal conditions for plant growth and a very low production per vine.

Training System: Spurred Cordon

Age of vines: 11 years

Density of the vineyard: 7140 vines per hectare

Yield grape: 45.00 Ql/Ha

Yield wine: 30.00 Hl/Ha

VINTAGE CHARACTERISTICS

Climatic Conditions: The 2013 harvest started late compared to the others. The rainy winter followed by a spring with temperatures below the average that slowed the budding helped us to have a longer cycle of vines than other years. In mid-July the temperatures rose significantly, and the beautiful summer weather dominated the whole summer without extreme heat peaks that allowed a long maturation course of the grapes and great concentration. Moreover, during the month of September, a good temperature range between day and night has allowed an optimal ripening of the grapes. The harvest began after mid-September and ended in the first ten days of October, obtaining good results both in terms of quality and quantity.

Harvest: in early October, manual collection in small boxes of 12 kg and further selection of the grapes before the destemming-crushing.

Fermentation: in stainless steel tanks at a controlled temperature.

Fermentation Temp: 28°-30° C

Length of fermentation: 24 days

Skin maceration: during the alcoholic fermentation.

Malolactic fermentation: occurred naturally without the need of inoculation.

Ageing: 18 months in used French oak barrels 50% new and 50% second hand oaks

Bottling: April 2016

Bottle ageing: 12 months

Production: 5.000 bottles

Packaging: carton box with 6 bottles of 750ml, wooden box with 6 bottles of 750ml, wooden box with 1 magnum of 1500ml.

ANALYTICAL DATA

pH: 3,54

Total acidity: 5,40 g/l

Alcohol: 14,5% Vol.

Residual sugar: 0,90 g/l

Colour: intense ruby red

Tasting Notes: Exhibits notes of blueberries, raspberries, and graphite along with terrific fruit. Great body and good acidity with a long finish with ripe tannins and powerful: our Bordeaux blend from Tuscany coast.