



TERRITORY

Denomination: I.G.T. Toscana

Grape variety:

Cabernet Sauvignon 50%;
Cabernet Franc 50%

Vineyard: Località Casteani 1
Gavorrano (GR) Tuscany - Italy

Size of the vineyard:

Cabernet Franc 1,07 hectares
Cabernet Sauvignon 0,93 hectares

Altitude: 85 meters. a.s.l.

Exposure: East-West facing

Soil Characteristics: The earth is rich in clay and very well drained due to the proximity to a river and the abundance of stones. These soils are very poor and create very harsh growing conditions for vines, responsible for the survival of only the very best vines.

Training system: Spurred Cordon

Age of vines: 7 years

Density of the vineyard: 7,140 vines per hectare

Yield grapes: 45.00 Ql/Ha

Yield wine: 30.00 Hl/Ha

VINTAGE CHARACTERISTICS

Climatic conditions: The 2011 vintage was characterised by extraordinary heatwaves repeatedly broken up by cooler periods. In spring, it was extremely warm with very little rainfall; in early May, the day temperature rose to 30°C. This led to early budding. Around mid-May, the temperatures dropped significantly again. This cooler period had the effect of slowing down vine growth, giving us more time for initial canopy management, which went extremely well. In early July, the temperature rose significantly to over 30°C, but before long it had turned unusually cool again. In late July experienced extraordinary rainfall, which completely filled up all groundwater reserves. This also explained why the vines were able to withstand the extraordinary heat from

mid-August without any great water stress. The day temperature then remained at over 35°C until mid-September.

The heat, which as mentioned was not combined with water stress, had permitted to produce wines with an extremely high polyphenol content.

Harvest: At the middle of September, grapes were hand picked and placed in 12 Kg crates and further selection took place before destemming and soft crushing.

Pressing: Soft crushing took place after destemming

Fermentation: In Stainless steel vats with temperature control

Fermentation Temp: 28°-30° C

Length of fermentation: 21 Days

Skin maceration: During alcoholic fermentation

Malolactic fermentation: Naturally occurring without the need of inoculation

Ageing: 18 months in 50% new oak and 50% in second year French oak of 225ltrs

Bottling: April 2014

Bottle aging: minimum 12 Months

Production: 5,000 bottles

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

ANALYTICAL DATA

pH: 3.54

Total acidity: 5.20 g/l

Alcohol: 14.5% by Vol.

Residual sugar: 1.10 g/

Colour: Intense ruby red

Taste: 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.