

VIGNA AL MARE



Grape variety: Cabernet Sauvignon
100%

Soil: clayey, rich in fine skeleton, rich in shale, marl, sandstone and mother rock.

Altitude: 300 mt above the sea level

Exposure: the vineyards of Cabernet are facing to the Mediterranean sea and the Archipelago Islands, south/east, sunbathing from sunrise to sunset.

Appellation: IGT Toscana Rosso
Property: 2 Ha

Age of the vineyard: 14 years

Harvest: by hands

Soil processing method: organic management with cover crops and biodynamic preparations to the soil and vines (500 and 501). Use of propolis, macerated equisetum and nettle to strengthen the immune system of the vine, copper and sulphur in necessary doses.

Vinification and ageing

The cabernet sauvignon parcels of the Vigna vecchia al mare and the Vigna nuova at the sea are harvested separately, following the scalar ripening of the grapes.

The two parcels are kept separate for the duration of alcoholic fermentation, which occurs spontaneously in open mastelle of 10 quintals with pumping over and punching down. The two parcels are then assembled and aged in 16.5 hl barrels for 8 months and then racked into cement, where the wine rests for another 8 months.

Further aging of 12 months in bottle.

Tasting notes: deep intensity and purple colour. The nose has notes of wild berries, black pepper and cloves. The palate is characterized by a full body, with balance between tannins and acidity.