

I MANDORLI CABERNET FRANC



Winery name: I Mandorli

Location: Belvedere di Suvereto

Region: Tuscany Coast (in front of Elba island)

Country: Italy

Grape varieties: 100% Cabernet Franc

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

Altitude: 300 mt above sea level

Training system: Guyot

Age of the vineyard: 20 years

Harvest: by hand

Vinification and ageing process: Cabernet Franc Cru comes from the old vineyard and is the result of years of research and experimentation on the expression of our territory. Alcoholic and the malolactic fermentation starts spontaneously in open tanks of 10 quintals with reassembly and manual fulling. Part of the mass rests on its skins submerged even after fermentation in a concrete vat, to be drawn off afterwards two months

For 12 months the refinement takes place for one part in 750 liters wooden barrels, for one part second part in 320 L Tava amphora. The two parts are re-assembled and aged in vitrified cement for 6 months and then rests in the bottle for at least 8 months.

This wine is produced only in the best vintages.

Tasting notes: intense color with shades that tend to purple.

The nose has notes of wild mulberry jam and balsamic notes of eucalyptus and licorice.

The palate is extremely velvety and soft, the tannin enveloping, persistent and decisive.