



## Cabernet, IGT Maremma Toscana 2008

Production area: Montecucco, Castel del Piano (GR). Hilly lands at about 300m above sea level.

Vineyard: Rich in clay and of low fertility. Surface: 4000 mq.

Weather conditions: Mild winter with little rain. Cold and rainy spring, with a delay of about 2 weeks. Around June 20 summer explodes, though never reaching exaggerated temperatures. Good conditions all through the harvest.

Grapes: 100% Cabernet Sauvignon. Manual harvest, with strong grape selection of the best bunches. Yield: 38 q/ha.

Vinification: Fermentation on the skins for 22 days at controlled temperature (below 28°C) in a 37 hl short and wide stainless steel tank.

Ageing: 14 months in 4 barriques of 225 liters, 1 new and 3 used ones.

### **Tasting notes:**

Color: Intense purple red.

Bouquet: The varietal Cabernet notes are very forward, framed in the noble spices from the barrels.

Taste: Inviting with its sweetness, though preserving the austere tannic structure of its class. The tasty fruit is dominating, leading to a long and involving aftertaste.

### **Analytical data:**

Alcohol:	13.7%
Total acidity:	5.3 g/l
pH:	3.49
Dry extract:	28.8 g/l
Volatile acidity:	0.56 g/l
Total SO <sub>2</sub> :	72 mg/l
Free SO <sub>2</sub> :	23 mg/l
Color intensity:	10.7

Serve in wide glasses at 18° C.

*Al Mo Me Ca*

