

Winter was cold and wet. Spring was rainy and with low temperatures so the vines growth was slowed down. From June on we enjoyed a warm and breezy summer, enabling good and healthy plant development throughout the vineyard. Veraison happened later than usual and we had to wait until the 9th of September to start harvesting with the Merlot. The weather was ideal for the entire harvest that ended the 3rd of October with the Cabernet Sauvignon. The selected grapes were very healthy and ripe to perfection.

Of a brilliant and intense ruby red, opens up with scents of red fruit, morello cherry, warm spices, hints of rose and eucalyptus. Silky and smooth, very rich and balanced, lingers in the aftertaste with fruity and mineral notes.



CLASSIFICATION: IGT Toscana

VARIETIES: 60% Cabernet Sauvignon, 20% Merlot, 10% Alicante Bouschet, 5% Petit Verdot, 5% Cabernet Franc.

ALC/VOL: 13,5%

THE VINEYARD: exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

HARVESTING TECHNIQUE: manual

YIELD/HA in 2013: 50 hl

VINIFICATION: temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

MACERATION: up to 21 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.

MATURING: 14 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage.

Further 12 months of bottle ageing. No fining or filtering.

CELLAR LIFE: over 15 years

SUSTAINABILITY: Caburnio has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The QR code on the back label allows the customer to access directly the wine sustainability parameters in the relevant page of the Ministry's website. The V.I.V.A. evaluation of Caburnio carbon footprint is complying with the ISO/TS 14067:2013 Carbon Footprint of Product (CFP).



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