

Winter was mild and very rainy, followed by a fresh and equally wet Spring. The phenological stages of the vines were slightly delayed, such as veraison that happened around the half of July. The harvest started the 9th of September and was disturbed by a certain weather variability throughout. We had to apply a rigorous selection of the grapes both in the field and in the sorting tables on the roof. Therefore the yield this year was way low.

Of a brilliant ruby red, intriguing at the nose, recalls the scents of the mediterranean scrub such as myrtle, euphorbia and rosemary. Crispy red berry fruits interwave with a nice minerality and delicate balsamic notes. A fine tanning structure sustains the finale in the name of a great drinkability.



CLASSIFICATION: IGT Toscana

VARIETIES: 55% Cabernet Sauvignon, 20% Merlot, 15% 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 2014: 45hl

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).



www.viticolturasostenibile.org



Cert. n. 212970-2017-OTH-ITA-DNV

