

ETHICAWINES

earth, heart, hands.



Cafaggio



Basilica San Martino Chianti Classico Riserva DOCC

REGION

Toscana

VARIETY

85 % Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc.
Vineyards located in San Martino, Conca d'Oro, Panzano in Chianti.

Exposure and altitude: South-east, 1200 feet ASL (365 m ASL)

Soil composition: Silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of "Argille Scagliose" (scaly clay) formation.

Cultivation method: Guyot.

Harvest: Manual harvesting of the grapes in early October.

Vinification process: Alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps, spontaneous malolactic fermentation, maturation for 18 months in 225-litre French oak barriques (Tronçais and Allier), medium-toasted. Bottle-aged for six months before sale.

TASTING NOTES

Plenty underbrush and wild herb notes and firm tannins, surprisingly elegant. Lively acidity drives the black cherry, tobacco, earth and mineral flavors to a lingering conclusion.