



Cafaggio



Basilica del Cortaccio Cabernet Sauvignon IGT

REGION

Toscana

VARIETY

Cabernet Sauvignon. Vineyards located in Cafaggio, Conca d'Oro, Panzano in Chianti.

Exposure and altitude: South-west, 1150 feet ASL (355 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: Spurred Cordon.

Harvest: Manual harvesting of the grapes in mid-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, 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

Cafaggio Cortaccio opens with delicate aromas of cassis, tobacco and cedar. The robust palate delivers mature plum, clove and espresso alongside chewy tannins. Long and pleasant finish.