



## 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.