

## Cafaggio



### Basilica del Pruneto Merlot IGT

#### REGION

Toscana

#### VARIETY

100% Merlot

Vineyard location: Pruneto, Conca d'Oro and Panzano in Chianti  
Exposure & Altitude: south, 320 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  
Training system: spurred cordon  
Planting density: 5,900 vines/hectare  
Vinification Process: manual harvesting in late September, 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 medium-toasted French oak barriques (Tronçais and Allier), and bottle-aged for six months before sales start.