



VENTAGLIO 2015

TOSCANA IGT

Ventaglio's superior complexity and structure, balanced by undeniable elegance, represent the utmost expression of Cabernet Franc in Bolgheri. All work on the green vines and harvesting are performed exclusively by hand, minimising treatments and ensuring that all growing methods are oriented toward complete environmental sustainability and maintenance of the soil's vitality. The "shape of the wine" is a direct result of the shape of the vineyard. The "morning grapes", "midday grapes" and "evening grapes" are fermented together, summing their differences in aromatic development, ripeness and freshness to create a wine that is more than the sum of its parts, an all-round "collective natural creation" in which all the nuances of the terroir find their proper, balanced expression.

COMPOSITION

Cabernet Franc 85% Cabernet Sauvignon 15%

VINIFICATION

Grapes from the most privileged sections of the Ventaglio vineyard, 120 m above sea level, are harvested by hand in crates and selected on two sorting tables. Whole grapes fall by gravity into two little truncated cone-shaped tanks made of French oak wood, where they are fermented on the skins, alternating daily pumping over and manual punching down of the cap for 25 days at a controlled temperature of 28 to 30° C. The wine is then poured into barriques and tonneaux of French and Austrian oak, some of which are new, where it undergoes malolactic fermentation. The wine is then aged in oak and then in the bottle before it is sold.

TERROIR

Altitude:	120 M. ASL
Vineyard exposure:	SUD-OVEST/NORD-EST
Plant density:	6000 PLANTS/HA
Yield per hectare:	60 QA/HA

CLIMATE

The winter of 2015 was not too cold, with plenty of rainfall, which however fell on only a few days. A mild spring came early, bringing temperatures within the seasonal average and weak, sporadic rainfall. The summer began on the same dry note, with particularly high average temperatures in June and July. Temperatures in August were in line with the average for the season, but abundant rainfall allowed the harvest to begin at the usual time of year. Cabernet Franc was harvested on September 18th, Cabernet Sauvignon on the 23rd.