

VENTAGLIO

2018

TOSCANA IGT

The shape of perfection, the very epitome of Cabernet Franc planted in the Bolgheri terroir.



Composition

Cabernet Franc 100%

Vineyards and terroir

Altitude: 120 meters a.s.l.

Soil: rocky clay with abundant calcareous cobble content

Aspect: nord / nord-ovest / ovest / sud-ovest / sud

Density: 6,000 vines/hectare

Yield: 60 quintals/hectare

Winemaking process

Harvest method: manual

Fermentation and maceration: 25 days at a controlled temperature of 28-30°C, in French oak tapered vats

Malolactic fermentation: in French and Austrian 225-litre barrels and 500-litre

tonneaux

Maturation: 14 months in French and Austrian 225-litre barrels and 500-litre tonneaux

Bottle ageing: 36 months



Climate

The year began with a generally mild winter and heavy rain. In February came the cold, with days recorded as low as -6°C , a rare occasion for the Bolgheri area.

In spring, April budding was delayed but not arousing concern. Plentiful rains in May and June (178 mm) compromised the defense mechanisms of the plant in an already fragile phase, but prompt intervention in the vineyard and positive exposure to sea winds were fundamental in order not to compromise production.

Summer was dry as usual, although average temperatures were lower than in the years before, peaking in the first week of August. Veraison was a bit slow, especially for some varieties such as Cabernet Franc.

Vintage notes

Harvest began on September 5th, but grapes of Cabernet Franc to produce Ventaglio were harvested in the second half of September.

The abundant spring rains guaranteed a long, slow maturation leading up to a sunny September that allowed grapes to arrive at the right maturation in each micro zone.