

VENTAGLIO

2020

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: 92-120 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 large oak casks and tonneaux

Maturation: 14 months in French and Austrian large oak casks and tonneaux

Bottle ageing: 36 months



Climate

General climate trend turned out to be satisfying despite the particularly dry year that only experienced rain from mid-May onwards.

The weather during summer was regular and dry, without excessively high temperatures and only a thunderstorm by the end of August that brought 40 mm of rain, which became fundamental for the final stage of grape maturation. Aiming for the perfect polyphenolic maturity of the grapes, the Cabernet Franc was harvested in the second half of September, where the temperature excursion between day and night intensified the balance and aromatic component of the skins.

Vintage notes

The harvest in Argentiera began in the second week of September, but the Cabernet Franc grapes destined for the production of Ventaglio were picked at two separate times. In specifically, the south side of the Ventaglio vineyard was harvested on 24th September, when the grapes had reached full maturity, while the north side, which is historically later in ripening, was harvested on 1st October.