

2020



Pure Cabernet Franc of great elegance and pleasantness. The 2020 vintage saw a mild and rainy winter, countered by a hot summer with no precipitation. At the end of August the rains returned, with a drop in temperatures, which then rose again in mid-September. This wine represents the characteristics of this vintage with its finesse.

IN THE VINEYARD

Variety: 100% Cabernet Franc

Altitude: 150 m above sea level

Exposure: south-west

Planting density: 5600 plants/ha

Soils: volcanic origin soil with an abundance of stones (Vulcaniti di San Vincenzo)

Training system: Guyot

METHOD

Spontaneous vinification in cement tulipes (unrefined concrete vats).

Fermentation with only indigenous yeasts for approximately 15 days. The temperature is controlled and reaches a maximum of 28°C. Soft pumping overs are carried out. Ageing takes place in 60 hl untoasted French oak barrels for approximately 12 months.

TASTING NOTES

Fresh, mineral notes, typical of coastal wines, characterize the aroma and flavor. The area's volcanic soil bestows the wine with an elegant and intense finish, boasting distinct depth.