

## MAESTRO DI CAVA

2019



*A great example of Cabernet Franc, an expression of volcanic soils and large barrel aging. Both winter and spring temperatures were cooler than usual. The growing cycle, which therefore started late, then accelerated from the end of May when temperatures rose rapidly. The summer weather was sunny and stable, lasting until the end of the harvest, which was excellent in all respects.*

### 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 20 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 24 months.

### TASTING NOTES

Intense ruby red color. On the nose it is clean, elegant and varietal, characterized by a very intense bouquet of aromas with hints of red fruits, tobacco and leather. The palate is savoury, with a great freshness. Excellent tannin, natural and perfectly integrated with the body of the wine. Persistent finish with mineral notes.