

VIGNA PIANALI

2020



A pure Cabernet Franc from a cultivated vineyard on a soil particularly rich in volcanic rocks (Vulcanites of San Vincenzo). 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, then rising again in mid-September. In this vintage, canopy management that promotes ventilation and shading was crucial.

IN THE VINEYARD

Variety: 100% Cabernet Franc, clone C.F. 214

Altitude: 150 m above sea level

Size of the plot: half a hectare

Exposure: south-west

Rootstock: 775 Paulsen

Planting density: 5600 plants/ha

Soils: soils of volcanic origin, with a deep substratum of compact rhyolite, intermediate silty-clayey layer with volcanic rocks and surface with pebbles and gravel

Training system: Guyot

METHOD

Spontaneous vinification in cement tulipes containers. Fermentation with only indigenous yeasts for approximately 21 days. The temperature is controlled and reaches a maximum of 28°C. They are made soft replacements. The refinement takes place in 60 hl barrels of untoasted French oak for approximately 24 months.

TASTING NOTES

Bluish shades intertwine with ruby red. Blackberries and hints of roasted coffee upon pouring, with sea scrub, balsamic and minty notes in the making. Full and silky tannins with hints of violets and calamint, flavour and freshness give a harmonious and persistent finish.