

# Cabernet Franc Di Vignamaggio

Igt Toscana

## *Elegant, intense, and complex*

Structured and elegant, with a seductive bouquet softened by notes of sweet pepper, this wine is produced with grapes from vines that are more than 40 years old, rediscovered by chance in the Solatio vineyards in the 1990s. It is aged in French oak barriques followed by a long refinement in the bottle.

### GRAPE VARIETAL

Cabernet Franc

### PRODUCTION AREA

Greve in Chianti

### VINEYARDS

Solatio, Orto e Petriolo

### TERRAIN

Solatio is an area characterized by infertile, rocky, predominantly clay-rich soil. It was in this vineyard that vines from the 1960s were rediscovered in 1990, giving birth to Vignamaggio's Cabernet Franc.

### YIELD PER HECTARE

35 hl/Ha

### HARVEST

In the second half of September the grapes are entirely hand harvested, with strict bunch selection.



### VINIFICATION

The destemmed grapes are placed in small 50 hl stainless steel tanks, where they remain for 15 days. After racking, the wine is transferred and undergoes malolactic fermentation.

### AGING

The wine, already rich and aromatic, interacts with the French oak of the barriques in which it ages for 18-24 months. Aging continues in the bottle for at least another 8 months.

**ALCOHOL CONTENT** 14 -14,5% Vol.

**SERVING TEMPERATURE** 18-20°C

**BOTTLE SIZES** 750 ml, 1500 ml, 3000 ml, 6000 ml

**BOTTLES PRODUCED** 6.000

### AWARDS & RATINGS

#### 2017 Vintage

Vinous.....94

Doctor Wine.....93

#### 2018 Vintage

James Suckling.....93

Wine Advocate .....93

