

2016 Madre I.G.T. Toscana



Altitude: 470 m a.s.l. (1541 ft)

Vine training: spurred cordon and guyot.

Grape Varietals: Cabernet Sauvignon and Sangiovese

Winegrowing: The agronomic practices follow the essentials of a sustainable agriculture. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

Fermentation Notes: The two varieties were harvested and vinified separately. Both fermentations were regular, lasting 10 days for Sangiovese, and 9 days for Cabernet Sauvignon.

Aging: Sangiovese and Cabernet Sauvignon were aged separately in 500-L French oak tonneaux for 18 months. The varieties were blended before bottling and then aged for another 4 months in bottle.

Harvest Date: September 22nd - October 7th

Harvest Notes: A five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summertime was quite hot with large temperature shift between night and day. Light rainfall and fall of temperatures in September. Perfect ripening pair with freshness and fantastic phenolic maturity. Wines with great ageing potential.