

2020

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: 100% certified organic. The use of natural manure ensures soil vitality; management of the greenery employs tonics to strengthen the plants' natural defenses and help them face the varying climate. 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, featuring long macerations and delicate extractions to enhance the remarkable phenolic potential.

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 the bottle.

Harvest Notes: The year has experienced a regular climatic trend, with some rain that fell in the right period, allowing for the plant's regular development. Summer did not record particularly elevated temperatures, guaranteeing excellent phenolic concentration.

Diurnal temperature variation in September yielded ripe and well-concentrated grapes.