MORDESE
CABERNET FRANC TOSCANA 2016

Denomination: Toscana IGT
Area of production: Pievasciata, Castelnuovo Berardenga
Number of bottles: 4,200

Grapes variety: Cabernet Franc 100%
Height: 350/400 metres a.s.l.

Type of soil: Limestone and clay with presence of galestro and alberese

Yield per hectare: 5/6 tons
Plant density: 5,000 vines per hectare
Training system: Spurred cordon

Harvest: First decade of October, selection of grapes coming in prevalence from Mordese vineyard, and from Lapina and Poggio vineyards.

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 20–25 days under controlled temperature; malolactic fermentation in French oak barriques (100% new).

Aging: In barriques for 14–16 months approximately.

Bottle aging: 8–10 months

Tasting notes: Deep ruby red color, scents of plum, cocoa powder, balsamic and spicy notes. Great texture with fine and silky tannins.

Technical notes

Bottled: April 2018
Alcohol content: 14.10 %
Total acidity: 5.5 g/l
Extract: 30.5 g/l
pH: 3.60