

A good vintage, with a mild Winter and a normally wet Spring. The phenological stages of the vines were textbook from budding to veraison. Summer was hot but not torrid, in fact, it was refreshed by some showers. The harvest of the varieties dedicated to Caburnio started the 2nd of September with the Merlot and ended on the 30th with the Cabernet Sauvignon. It was a linear harvest - with a few short storms immediately dried by good north winds - which allowed us to pick healthy grapes at a perfect stage of maturation.

Of a vivid and brilliant ruby red, it offers to the nose hints of jasmine, myrtle, redcurrant and mulberry, followed by notes of beeswax and delicate sweet spices. In the mouth, very coherent with the aromas, it presents itself as full, smooth and fresh with a fine tannin weave that extends into an intense finale.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 50% Cabernet Sauvignon, 25% Merlot, 25% Alicante Bouschet.

**ALC/VOL:** 14%

**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

**HARVESTING TECHNIQUE:** manual.

**YIELD/HA in 2015:** 50hl

**VINIFICATION:** temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

**MACERATION:** up to 21 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.

**MATURING:** 12 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage. Further 12 months of bottle ageing. No fining or filtering.

**CELLAR LIFE:** over 15 years

**SUSTAINABILITY:** Caburnio has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The QR code on the back label allows the customer to access directly the wine sustainability parameters in the relevant page of the Ministry's website. The V.I.V.A. evaluation of Caburnio carbon footprint is complying with the ISO/TS 14067:2013 Carbon Footprint of Product (CFP).



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