



VALLEPICCIOLA
TOSCANA

Mordese

INDICAZIONE GEOGRAFICA TIPICA

DENOMINATION

Igt Toscana

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Cabernet Franc 100%

ALTITUDE

380 - 440 m. a.s.l.

VINEYARD

Casuccio Basso

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon

HARVEST

Third decade of September; yield q/ha: 55

VINIFICATION

Alcoholic fermentation and maceration in temperature-controlled concrete tanks for about 20 - 25 days. Malolactic fermentation in French oak barriques (50% new)

AGEING

70% first pour and 30% second pour barrique for approximately 12 months

BOTTLE FINING

8 - 10 months

AGEING POTENTIAL

Over 10 years

SERVING TEMPERATURE

18° - 20° C



TASTING NOTES

Intense and impenetrable red colour. On the nose a potpourri releases notes of black berry, pepper and sweet spices. In the mouth enveloping, full-bodied, warm and velvety. Long persistence.

PAIRING

This Cabernet Franc pairs wonderfully with blue cheeses. Also excellent with duck, roast pork, and meats with great succulence.

AVAILABILITY

750 ml
1500 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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