



VALLEPICCIOLA



MORDESE CABERNET FRANC

Denomination: Toscana IGT

Area of production: Pievasciata, Castelnuovo Berardenga

Grapes variety: Cabernet Franc 100%

Height: 350/390 metres a.s.l.

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

Yield per hectare: 5,5 tons

Plant density: 5,000 vines per hectare

Training system: Spurred cordon

Harvest: Third decade of september, selection of grapes coming from Mordeese vineyard and vineyard.

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 20-25 days under controlled temperature; malolactic fermentation in French oak barriques (50% new)

Aging: In barriques for 12 months approximately

Bottle aging: 8-10 months

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

Alcohol content: 14,50 %