

# Caiarossa

## igt toscana rosso

The purest expression of our vineyards, Caiarossa shows all the complexity and the nobility of our land. The seven varieties in the blend weave together a perfect tapestry of the estate's terroir. A true expression of the luxury of nature.

- **VARIETIES**

Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Sangiovese, Petit Verdot, Alicante.

- **VINEYARD**

Podere Serra all'Olio.

- **HARVEST**

By hand, for about 6 weeks from the end of August until the beginning of October.

- **SELECTION OF GRAPES**

A first time in the vineyard and then in the cellar on the sorting table before and after destemming.

- **VINIFICATION**

Maceration on the skins between 20 and 30 days, with first a few days of cold maceration. Alcoholic fermentation for each different varieties in concrete and wooden tanks from 10 to 80 hectoliters (only indigenous yeast).

Two pumping-over a day for about 9 to 12 days, then once a day until the end of the maceration period. Malolactic fermentation in concrete tanks and wooden casks.

- **AGEING**

Into tonneaux and barrels from new to 3 years old, about 30% of new oak. From 11 months for the most delicate grapes, Alicante, until 20 months for the most powerful ones, Petit Verdot and Cabernet Sauvignon. Then 6 months in concrete tanks before bottling.

- **FIRST YEAR OF PRODUCTION**

2003.

Tasting Notes: The estate's 2009 Caiarossa is a typical wine from this part of Tuscany. Here the aromas and flavors are quite dark, powerful and brooding. Black cherries, plums, mocha, tobacco and smoke all flow from this intense Tuscan red. All the elements are very much in place. The 2009 is Cabernet Franc, Merlot, Sangiovese, Cabernet Sauvignon, Petit Verdot, Syrah and Alicante.

