



ARIA DI CAIAROSSA

igt toscana rosso

Crispness and admirable balance are the hallmarks of Aria di Caiarossa, a blend of four noble varieties that mirrors the estate philosophy. This wine is notable for its spicy balsam, velvety texture, and dense, fine-grained tannins.

VARIETIES

Cabernet Franc, Merlot, Syrah e Cabernet Sauvignon.

VINEYARD

Podere Nocolino, Podere le Lame.

HARVEST

By hand in September.

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 15 and 25 days. Alcoholic fermentation in concrete tanks of 50 hectoliters (only indigenous yeasts) at controlled temperature, max. 28°C.

Two pumping-over a day for about 7 to 10 days, then once a day until the end of maceration. Malolactic fermentation in concrete tanks and wooden casks.

AGEING

In barriques and tonneaux for about 14 months, using 15% of new oak. Then 6 months in concrete tanks before bottling.

FIRST YEAR OF PRODUCTION

2011.

Vintages

2011