

Toscana Cabernet Franc 2012 IGT



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| Production Area | Loc. Barbiconi, Suvereto - Toscana |
| Average Height | About 120 meters above sea level |
| Vineyards | Soils typically called "alberese", of medium weight, calcareous, with plenty of stones |
| Exposition | South West |
| Planting density | 6944 (1,80 x 0,80) |
| Grape | 100% Cabernet Franc |
| Harvest | Hand picked into 15 Kg baskets. Middle September |
| Vinification | Fermentation at controlled temperatures in stainless steel. Malolactic fermentation in barrique |
| Alcohol content | 13,5 % vol. |
| Aging | 18 months in french oak barrels (first and second fill) |
| Refining | In bottle for 12 months |
| Bottles produced | 600 |