

2022 TOSCANA IGT

L'ALBERELLO

IN A GROWING SEASON SUCH AS 2022, THE ALBERELLO VINEYARD STOOD OUT FOR ITS RESISTANCE TO OFTEN HOT & DRY WEATHER, FULLY EXPRESSING ITSELF IN THIS BALANCED, AUTHENTIC WINE.

THE CLIMATE

Our very hot, dry summer received relief from abundant rains from mid-August through the initial third of September, which arrived just in time to re-establish desired balance in the vines during the ripening process. The grapes were harvested during the third week of September, quality-selecting just the finest clusters of Cabernet Sauvignon and Cabernet Franc.

VINIFICATION

The wine is a tribute to the ancient head-pruned, alberello vine-training system, first introduced in 2004 to the Grattamacco growing area, with impressive results. The primary objective of using this method was to give the vines increased tolerance of high temperatures and dry conditions.

The vineyard is organically cultivated and harvested exclusively by hand; the yield averages 1kg of grape per vine. The two Cabernets are picked together at the same time; fermentation of the blend starts spontaneously, and continues with lengthy macerations. Alberello matured 18 months in small oak barrels and was bottled on 20th June 2024.

Davide Torchio, Winemaker

Luca Marrone, Chief Winemaker



COMPOSITION

70% Cabernet Sauvignon
30% Cabernet Franc

COLOUR

Intense ruby red

ALCOHOL

14,5% vol.