

2023 TOSCANA IGT

L'ALBERELLO

THE 2023 VINTAGE SPEAKS OF HARMONY AND VIGOUR, WITH WELL-DEFINED STRUCTURE AND ELEGANT VIBRANCY SHAPING ITS IDENTITY. A DISTINCTIVE BALSAMIC NOTE LENDS AN ENVELOPING CHARACTER, SUSTAINED BY SWEET, BALANCED TANNIC PERSISTENCE.

THE CLIMATE

A humid, rainy spring ensured good water reserves for the vines during the warm summer months. Rainfall at the end of August, followed by northerly winds, restored favourable conditions for optimal ripening. The grapes were harvested in the third week of September, with careful selection of the best Cabernet Sauvignon and Cabernet Franc clusters.

VINIFICATION

The wine is a tribute the ancient head-pruned, albarello 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. The wine is aged for 18 months in barriques and bottled on 1 July 2025.

Davide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

70% Cabernet Sauvignon
30% Cabernet Franc

COLOUR

Bright ruby red

ALCOHOL

14% vol.