

2021 TOSCANA IGT

L'ALBERELLO

THE 2021 VINTAGE WINES ARE MARKED BY SUPERB CONCENTRATION AND ELOQUENT EXPRESSIVENESS. ALBERELLO DISPLAYS ITS CHARACTERISTIC NOTES OF PUNGENT BALSAM, SEDUCTIVE PALATE AND FULL, RICH BODY, WHILE ITS SMOOTH, RIPE TANNINS CONTINUE INTO A NEAR-ENDLESS FINISH.

THE CLIMATE

Following a rather wet spring and a hot, dry summer, a sun-filled September encouraged a well-balanced ripening of the berries, with good concentrations, thick, crisp skins, and pronounced tannins. Harvest began on 20 September, with quality-selection of the finest Cabernet Sauvignon and Cabernet Franc clusters.

VINIFICATION

This 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 grapes 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 7 July 2023.

Davide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

70% Cabernet Sauvignon
30% Cabernet Franc

APPEARANCE

Intense ruby red

ALCOHOL

14.5% vol.