2023 Cabernet Franc, IGT Costa Toscana

Grapes:
100% Cabernet Franc with 15% whole clusters

Alcohol: 12.5%

Total Acidity:
Approx. 5.8 g/L

Residual Sugar:
<2g/L (dry)



Serving Temp:
16-18°C (60–64°F)

Drinking Window:
2024-2030. Best consumed within 6-8 years of the vintage

Aging:
This wine matures for 10 months in concrete tank

Winemaker Notes

Cabernet Franc is at the heart of our story—prickly, particular, and perfectly suited to the limestone-rich soils of our oldest vineyard in Roccatederighi. It's the proud foundation of our company and the reason we've given it our name.

Vineyard

Grown in the Upper Maremma region of Tuscany at 500 meters above sea level, the vines are guoyt-trained on limestone-rich soils. The high elevation and breezy climate help preserve freshness and enhance the grape's aromatic profile. Yields are kept low at 30 hl/ha to ensure concentration.

Harvest

Hand-picked in early October from low-yield (≈30 hL/ha) biodynamic plots; berries were carefully sorted upon arrival at the cellar.

Winemaking

Approximately 15% whole-cluster, indigenous-yeast fermentation in cement tanks, followed by 10–12 months aging on fine lees in the same tanks. No fining or filtration.

Food Pairing

Perfect with grilled steak, herb-crusted lamb, game (like venison or duck), mushroom risotto, eggplant dishes, and aged hard cheeses—its herbal-mineral profile makes it versatile with rustic cuisine.



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