2020 IGT Toscana Cabernet Franc

Grapes:
100% Cabernet Franc

Alcohol: 13%

Total Acidity:
~5.4 g/L

Residual Sugar:
1.1 g/L (dry)



Serving Temp:
14–16 °C (57–61 °F)

Drinking Window:
Now through ~2034

Aging:
~12 months in cement vats and wooden casks, 2 years bottle aging

Winemaker Notes

Expressive and layered, spicy aromatics (including Szechuan pepper and peppercorn), cherry, currants, spiced plums, wild herbs, and stony minerality, backed by fresh acidity and fine-to-silky tannins

Vineyard

Planted at 450–600 m elevation in the biodynamic La Rocca vineyard near Roccatederighi, Tuscany. Soils are galestro and clay-limestone; vines are biodynamically certified and average 20–25 years old.

Harvest

Hand-harvested mid-September at ~30 hL/ha and carefully sorted to ensure balance and purity.

Winemaking

Destemmed grapes (10-15% whole cluster) with ~20-day maceration, fermented with native yeasts in cement. Aged in the same vessels for 12 months, soft lees contact retained, bottled unfined and unfiltered after two years in bottle.

Food Pairing

Ideal with beef, venison, grilled aubergine, mushrooms, and aged cheeses. Also pairs well with roast lamb or medium-aged hard cheeses due to its savory, earthy character.



INTEGRITY WINES

@integrity.wines integrity.wines.com

© 2024 Imported by Integrity Wines, Atlanta, GA