



VIAGGIANTE 2020 - Cabernet Sauvignon

Classification: IGT TOSCANA

Production area: Pian d'Artino – Saturnia, Manciano (GR) – Tuscany, Italy

Grape variety: Cabernet Sauvignon 100%

Soil type: medium calcareous mixture with black clays, rich in minerals with northern exposure.

Training: pruned spur cordon

Planting density: 8000 vines/hectar

Total area: 2 hectares

Average yield per vine: 700 grams

Total production: 30 HI

Harvest time:

From the second to the fourth decade of September, depending on seasonal trends. Manual harvest, transfer of the grapes to the cellar in small boxes, crushing and destemming of the vines with long maceration on the skins. Maturation in barriques for 12 months, assembly of the vines after the malolactic fermentation, transfer to steel for 2 months, aging in the bottle for another 24 months before placing the wine on the market.

Alcool: 14% **Total acidity:** 5,5% **Ph:** 3,5

Organoleptic characteristics: Of an Intense Ruby Red color, the wine has a complex nose with marked fruity nose such as blackberries, blueberries but also plum and brandied cherries. It has light vegetable hints, Pepper, anise and scents of the mediterranean bush, earthy undertones with balsamic aromas and intense spices.

On the palate the wine is rich, complex and full bodied with a long finish and velvety tannins.

Pair with wild game, aged cheeses, aromatic and complex plates, truffle.



Riccardo Capua
VITICOLTORE