



BASILICA Del Pruneto

TOSCANA

Indicazione Geografica Tipica

Basilica del Pruneto is a blend obtained from Cabernet Sauvignon, Merlot and Cabernet Franc grapes, grown according to the principles of organic farming.

Vine

70% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc.

Exposure and altitude

South, 320 m ASL

Soil composition

Silty-clay loam soil, deep, little stony, originating from marl limestone and calcareous sandstone.

Training system

Spurred cordon.

Vinification process

Manual harvesting in late September, alcoholic fermentation at controlled temperatures in stainless steel tanks.

Aging

Maturation in medium-tasted 225-litre French oak barriques (Sylvain and Taransaud). Further maturation of blended wine in glass-lined cement vats and bottle-aging for 12 months before sales start.



CAMPAGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

BASILICA CAFAGGIO S.R.L.

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