



BASILICA Del Cortaccio

CABERNET SAUVIGNON

Indicazione Geografica Tipica

Basilica del Cortaccio, an elite vineyard in Cafaggio, comprises 4.2 hectares of Cabernet Sauvignon, with sensorial attributes that reflect a fine 'terroir', evoking the variety of origin. Produced for the first time in 1989, the Basilica del Cortaccio vineyard is grown according to the principles of organic farming.

Vine

Cabernet Sauvignon (clones: 338-118-191-151-169; rootstock: 110 Richter)

Vineyard location

Cortaccio vineyard, Conca d'Oro, Panzano in Chianti

Exposure and altitude

South-west, 355 m ASL

Soil composition

Silty-clay loam soil, deep, fairly plebby, originating from calcareous marl, with good level of organic substance

Training system

Spurred cordon

Planting density

7,200 vines/hectare

Vinification process

Manual harvesting in late October, alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air

Aging

Maturation for 18 months in 225-litre medium-toasted French oak barriques (Sylvain and Taransaud) where spontaneous malolactic fermentation takes place. Further maturation for 12 months in glass-lined cement vats and bottle-aging for 6 months before sales start



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

BASILICA CAFAGGIO S.R.L.

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