



## 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



**BASILICA CAFAGGIO S.R.L.**

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