



BASILICA Del Pruneto

MERLOT

Indicazione Geografica Tipica

Basilica del Pruneto is a un blended Merlot wine obtained from the cultivation of a small 1.9-hectare vineyard overlooking the 'Conca d'Oro' (Goden Basin). The soil of this vineyard proved to be the most suitable to enhance the characteristics of this French grape variety. The Basilica del Pruneto vineyard is grown according to the principles of organic farming.

Vine

Merlot (French clones; rootstock: 110 Richter)

Vineyard location

Pruneto vineyard, Conca d'Oro, Panzano in Chianti

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

Planting density

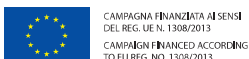
5,900 vines/hectare

Vinification process

Manual harvesting in late September, 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 medium-toasted 225-litre 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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