

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 variety is grown according to the principles of organic farming.

Vine

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

Vineyard location

Cafaggio, Conca d'Oro and Panzano in Chianti

Exposure and altitude

south-west, 355 m ASL

Soil composition

silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

Training system

spurred cordon

Planting density

7,200 vines/hectare

Vinification process

manual harvesting in mid-October, alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, spontaneous malolactic fermentation, maturation for 18 months in 225-litre French oak barriques (Tronçais and Allier) that have been used once previously (medium-toasted), and bottle-aged for six months before sales start.

