

Cortaccio

The Villa Cafaggio Cortaccio is a wine of extraordinary quality with a garnet colour, an intense aroma reminiscent of blackcurrants and a perfectly blended roasted character. The palate is concentrated, with extremely well balanced tannins and the finish is very long.

The grapes are destemmed and delicately crushed so as to not damage the rich and highly coloured skins. Selected yeasts are added to the must to activate fermentation whilst the wine remains in contact with the skins for 3 weeks.

After the initial fermentation, the Cortaccio is transferred to an area used exclusively for malolactic fermentation, which takes place entirely in French oak barriques, leading to the creation of a beautifully structured and balanced wine.



DENOMINATION	<i>IGT TOSCANA Cortaccio</i>
GRAPE	<i>100% Cabernet Sauvignon</i>
ALCOHOL CONTENT	<i>14%</i>
NUMBER OF BOTTLES PRODUCED	<i>15.000</i>
LOCATION OF THE VINEYARDS	<i>Panzano in Chianti</i>
EXPOSURE AND ALTITUDE	<i>South, 450 metres A.S.L.</i>
DENSITY OF PLANTING	<i>From 5,100 to 7,142 vines/hectare</i>
AGE OF VINES	<i>15 years</i>
HARVEST DATE	<i>Middle of October</i>
MALOLACTIC FERMENTATION	<i>Completed in vat</i>
AGEING	<i>18 months in oak barrels</i>
AGEING IN BOTTLE	<i>6 months</i>