

CAIAROSSA 2021

IGT TOSCANA ROSSO



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Riparbella
Toscana

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30% Syrah, 20% Cabernet Franc, 16% Merlot, 16% Cabernet Sauvignon, 10% Sangiovese, 6% Petit Verdot, 2% Grenache.



Climate Conditions

The 2021 vintage was characterised by low rainfall and temperatures below zero during the month of February. March was dry with the maximum temperature being above average, thus accelerating the budding process. The springtime, was otherwise, cool and rainy with a frost that was recorded on April 8th. Fortunately, the weather remained dry and stable during the whole month of August, thanks to the arrival of an anticyclone towards the end of May. September was sunny and warm, this allowed us to harvest the grapes at their full phenolic ripeness, with a result of soft and silky tannins.

Winemaking

Vintage:

The harvest, completely carried out by hand, began with the Merlot on September 8th and ended on the 21st of September with the Petit Verdot.

Vinification:

All the different plots and varieties are vinified separately in concrete and wooden tanks, with slow fermentations and soft extractions.

Ageing:

Once the malolactic fermentation is completed, the wine selected for Caiarossa is blended. Then it ages approximately 14 months in french oak barriques.

Alcohol:

14,5%