

FILARE 18

Toscana IGT
VINTAGE 2017



CASADEI



Name and appellation: Filare 18, Toscana IGT.

Grape varieties: 100% Cabernet Franc.

Exposure: south/west - north/east.

Soil: medium texture, with well-altered skeleton, rich in minerals and microelements. pH tending to acid.

Planted: 1999.

Density: 7400 vines per hectare.

Training system: spurred cordon.

Yield: 0,8Kg – 1Kg of grapes per vine.

Harvest: manual. Bunches are meticulously selected in the vineyard and gathered in small 10kg crates.

Vinification: the crates of harvested grapes are placed in cold storage at 10 °C for 24 hours and then destemmed, crushed to obtain a slight breaking of the berry, and transferred into 10 hl terracotta amphorae that are then buried for 30 days. Spontaneous fermentation and maceration take place within the buried amphorae.

Aging: in new French oak barriques for 18 to 20 months, depending on the vintage.

Aging capacity: over 20 years.

Tasting notes: an explosion of aromas with a perfect blend of fruits and spices on the nose. The mouthfeel is warm and enveloping, with good minerality and a pleasant acidity that balances the velvety tannins, allowing for freshness and longevity.

Suggested pairings: well-structured, it is excellent paired with aged cheeses and grilled and roasted red meats.

Serving temperature: 16°C in summer, 18°C in winter.



Biointegrale



Biologico



Agricoltura Biodinamica



Red



750 ml



14%