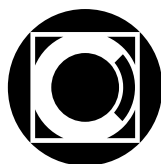


# FILARE 18

Toscana IGT

2020



## 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%