

# CABERNET FRANC - CANDIALLE

Tuscany



**APPELLATION:** IGT Toscana

**BLEND:** Cabernet Franc

**WINEMAKER:** Josephin & Jarkko Peränen

**VINEYARD:** \_\_\_\_\_

The vineyard is located south of Panzano in the heart of the Conca d'Oro – the Golden Bowl - in Chianti Classico. The Cabernet Franc planted here is around 0.25 hectares. The vines were planted in 2007 and grow predominantly on galestro soil, a marl-like soil high in limestone, at altitudes ranging from 300-400 metres. The vines are trained to the albarello bush vine system, which allows for very high-density plantings and naturally low yields per vine.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified-organic. Josephin and Jarkko own two Scottish Highland cows that produce compost for the vineyards.

**WINEMAKING:** \_\_\_\_\_

The fruit is hand harvested then macerated and vinified in stainless steel using native yeast over 28 days. When fermentation is complete, the wine is aged in in a used French barriques for 15 months. Just 900 bottles are produced.

**WEBSITE:** n / a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Power and freshness in great balance- it has wonderfully lifted, high-toned lilac and rosehip floral notes that feel very varietal, with subtle herbaceous notes and a concentrated dark cherry core.