



Climate

The 2017 vintage was distinguished, throughout, by its warm and dry climate. After a cold winter with light rainfall, spring was characterized by mild weather which favored a regular bud break and an excellent flowering and bud set in the Aleatico grapes. Above seasonal average temperatures and scarce, determined an early ripening of the crop. The picking of the grapes to be utilized for the production of the Aldobrandesca estate's Aleatico took place earlier than usual, during the first week of October, in order to preserve the wine's typical varietal notes.

Vinification

The grapes, harvested only when completely ripe, were divided into two parts: one part was immediately fermented while the other was placed to dry for approximately a month in dry and ventilated spaces in order to obtain a further structural and aromatic concentration. The fermentation was the same for both parts of the Aleatico. After a soft pressing, the wine went into stainless steel fermentation tanks where it macerated on its skins for approximately a week to obtain both fragrance and the typical color. The fermentation, was carried out at a temperature held below 68 ° Fahrenheit (20 ° Centigrade), was blocked by a rapid lowering of the temperature once the desired sugar level and sweetness was reached. The wine was then aged at a low temperature until it was bottled.

Historical data

The Aldobrandesca farm is situated near the historic hamlet of Sovana in southern Tuscany. The first vintage to be produced was the 1997. This wine is distinguished by its personality, its drinking pleasure, and by the typical aromatic richness of its nose and palate.



Tasting notes

The wine is brilliant to the eye, an intense ruby red in color. The redolent nose is both deep and delicate with floral notes of wild roses, which then give way to aromas of ripe red berry fruit. The palate is noteworthy for its balance between freshness and sweetness.