



Vie Cave 2009

Classification

Toscana IGT

Vintage

2009

Climate

The 2009 vintage was characterized by mild temperatures and by abundant rainfall which contributed, during the first half of April, to an excellent bud break on the vines. The period from April 20th to May 15th was marked by significantly lower than average temperatures; this unusual cold spell delayed development of the vegetation which, nonetheless, regained force with the warmth of the second half of May. Fruit set took place, as usual, during the first part of June and the vegetation continued to develop positively thanks to a rather rainy early summer. The rainfall assisted in maintaining a good vegetative balance even during the hot month of August, guaranteeing a complete color change in the grapes. Positive temperature swings between daytime heat and evening and nighttime coolness during August allowed the grapes to ripen gradually and reach harvest time in healthy, intact conditions. The picking was carried out at the end of September in warm and dry weather which allowed the grapes to be harvested at optimal levels of maturity. The wine which resulted is balanced, ripe, and intense.



Vinification

The grapes, once harvested, destemmed, and softly pressed, went into stainless steel fermentation tanks. The initial phase of fermentation consisted of a three to four day pre-fermentation cold maceration on the skins, which lowered the temperatures of the must to 41-50 degrees Fahrenheit (5-10° centigrade), a procedure aimed at extracting volatile substances and coloring elements from the skins without extraction of tannins. The must was then warmed, inoculated with selected yeasts, and fermented for a week on its skins at temperatures which peaked at 86° Fahrenheit (30° centigrade). Only soft extraction methods (pumping over, delestage) were utilized during this phase. The wine then went into 60 gallon barrels of French and American oak, where it went through a complete malolactic fermentation. Aging in oak lasted for a total period of ten months and the wine (at 13.5° alcohol) was then bottled and given a further eight months of bottle aging before commercial release.

Historical Data

The Fattoria Aldobrandesca estate is located in the heart of southern Tuscan Maremma, in the center of what is known as “the Etruscan Tuff zone”. This wine is dedicated to the “Vie Cave”, or excavated roads, passageways excavated in cliffs of tuff in the area of Sovana. Our estate’s vineyards carry on the tradition of revealing ancient customs and traditions. Vie Cave was created after very careful geological and oenological research intended to release the potential of this new variety in the Italian viticultural scene. Malbec, a French grape, thrives in Maremma’s volcanic soils, prospering in its new terroir.

Tasting Notes

An intense ruby red in color, the wine is characterized by complex nose with notes of ripe black fruit, liquorice, and spices. On the palate the texture is silky and full with an excellent density and persistence. Notes of ripe black fruit, liquorice, coffee, and dark chocolate emerge on the finish and aftertaste.