



## Vie Cave 2016

### Classification

Toscana IGT

### Vintage

2016

### Climate

The 2016 vintage was characterized by a winter which, on the whole, was cold and rainy. Temperatures below normal seasonal averages lasted for the entire initial part of spring, favoring the arrival of morning frost and brine which slowed the beginning of vine growth and development in all of the different grape varieties cultivated on the estate, including Malbec. The rising temperatures of the month of May and the generous availability of ground water in the soil contributed to a new balance in the cycle of the vine, assisting in an optimal flowering and bud set in the Malbec grapes. A warm summer with positive temperature swings from daytime heat to evening and nighttime coolness aided the Malbec crop to attain perfect ripeness. The harvest took place during the first ten days of October.



## Vinification

The grapes were destemmed and pressed delicately as soon as they were picked and the must and skins went into stainless steel fermenting tanks. The initial phase, that of a low-temperature, pre-fermentation period of skin contact, three to four days at a temperature held between 41° and 50° Fahrenheit (5°-10° centigrade), was aimed at extracting the aromatic and color components present in the skins of the grapes. The temperature of the must was then raised to 30° and selected yeasts inoculated; the fermentation, which was carried out at temperatures of 86° Fahrenheit (30° centigrade), was carefully managed with delicate techniques in order to extract only supple tannins and lasted approximately a week. The wine then went into 60 gallon French oak barrels where it was put through a complete malolactic fermentation and began a ten month aging period. The 2016 Vie Cave then reposed for twelve months in bottle 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

The 2016 Vie Cave shows an intense ruby red in color. The nose is complex and the notes of ripe red fruit fuse, sweetly, with sensations of spices, of cloves, and of vanilla. The wine, is balanced and supple on the palate, persistent and with a finish and aftertaste dominated first by blueberries and red fruit, which then merge with hints of dark chocolate.