



## Vie Cave 2021

### Classification

Toscana IGT

### Vintage

2021

### Climate

The 2021 season at Fattoria Aldobrandesca will be remembered for mild climate conditions. The winter months saw temperatures that rarely dropped below zero with very little rain. Precipitation intensified only in the month of March. Rising temperatures in April coupled with generous groundwater resources ensured Malbec vines went through optimal bud break, flowering, and fruit set. Despite hot weather at the beginning of summer, refreshing rainfall at the end of August lowered temperatures providing ideal conditions for the fruit to fully ripen. Hand harvesting, which began the first week of October, brought the highest quality fruit to the cellar with whole healthy grapes that best express Malbec's finest qualities.



## Vinification

Freshly picked grapes were brought to the cellar, destemmed, gently pressed and transferred into stainless steel tanks. The first phase was pre-fermentation cold maceration performed by lowering the temperature to 5-10 °C (41-50 °F) for 3 to 4 days in order to extract aromatic compounds and anthocyanins from the skins. The temperature of the must was then gradually increased to allow alcoholic fermentation to take place at a controlled temperature of 30 °C (86 °F). Maceration techniques were carried out delicately for controlled extraction of soft tannins over a period of approximately one week. The wine was transferred into French oak barriques to complete malolactic fermentation and begin aging which lasted for approximately 10 months. Vie Cave 2021 was aged in the bottle for an additional period before being released for sale.

## 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

Vie Cave 2021 is an intense ruby red color, dark and dense. The nose offers an enticing fruity notes of blackberries, blueberries, blueberries, and sour cherries together with fragrant hints of cloves and vanilla. Its bouquet is completed by light notes of tobacco. The palate is rich and captivating: velvety tannins sustain a lengthy, persistent finish defined by hints of bitter chocolate and mint.