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Climate

A cold winter, with temperatures which frequently fell below the freezing point, caused an eight to ten day delay in the start of plant development during the initial part of the growing season. Mild spring weather and abundant ground water in the soil led to excellent bud growth and a positive flowering. A hot and dry summer, with important temperature swings from daytime heat to evening and nighttime coolness, assisted a good ripening of the grapes and an early harvest in mid-September.

Vinification

The grapes, immediately after picking, were destemmed and softly pressed; the must went into stainless steel tanks for a three to four day maceration on the skins at temperatures held to 40-50 degrees Fahrenheit (5-10° centigrade). This pre-fermentation maceration aided the extraction of color and the volatile substances in the skins rather than the tannins. The must, warmed and then inoculated with selected yeasts, then fermented for approximately a week at temperatures limited to a maximum of 86° Fahrenheit (30° centigrade). The wine was aged in 60 gallon French oak barrels, where it also went through a complete malolactic fermentation. The oak aging lasted ten months and was followed by bottling and further eight month period of bottle aging before 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. Via 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

A deep and intense ruby red in color, the wine's fruity aromas mingle and leave ample space to spicy notes, particularly of cloves and vanilla. The palate is balanced and supple, long and with polished, velvety tannins. The finish and aftertaste, dominated by flavors of blueberries and ripe black fruit, are accompanied by subtle notes of dark chocolate.