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Climate

The 2018 vintage's growing season started out with lower than average temperatures in winter, frequent rain showers and one snow day in February. These climatic conditions replenished groundwater reserves and together with warm spring temperatures guaranteed regular bud break of Malbec vines. Summer brought beautiful weather and hot temperatures, a trend that accompanied the vines' entire growth cycle. A sudden drop in temperatures and sporadic rain showers in September gave way to ideal temperature swings between day and night allowing Malbec berries to slowly ripen and achieve full development of tannins and polyphenolic compounds. Harvesting began during the first week of October.

Vinification

Once harvested, the 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 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. Via Cave 2018 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. 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

Vie Cave 2018 is an intense ruby red color. Its nose is captivating and complex: notes of dark ripe fruit, blackberries and blueberries, alternate with spicy hint of vanilla. The palate is balanced and well-defined by silky tannins. Its lengthy, persistent finish is accented with aromas perceived on the nose accompanied by pleasant hints of coffee and dark chocolate.