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Climate

The 2017 vintage experienced climatic conditions that were predominantly hot and dry. Winter was cold with light rain. Spring temperatures were mild prompting normal bud break and optimal flowering and fruit set of the Malbec berries. The month of June brought higher than average temperatures and little rain. These conditions persisted throughout the entire growing season causing vines to produce smaller berries with an elevated skin to pulp ratio. Initial rainfall mid-August and temperatures that were several degrees lower than average allowed the Malbec grapes to achieve full maturity of tannins and polyphenolic compounds between the 10th-20th of September.

Vinification

Upon harvesting the grapes were brought to the cellar, destemmed, gently pressed and transferred into stainless steel tanks. The first phase was pre-fermentation cold maceration which took place by lowering the temperature to 5-10 °C (41-50 °F) for 3 to 4 days in order to extract aromatic components and the anthocyanins from the skins. The temperature was then increased so yeast could be introduced into the must; fermentation took place at a controlled temperature of 30 °C (86 °F). Maceration operations were gentle, for controlled extraction of soft tannins, and lasted for 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 2017 was aged in the bottle for an additional 12-month period before being released.

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 2017 is an intense ruby red color. The nose is pervasive and complex; notes of ripe red fruit merge harmoniously with hints of spices, cloves and vanilla. The palate is velvety with a finish characterized by hints of blackberries and blueberries that blend with notes of dark chocolate.

Awards

Wine Advocate 90/100 USA