Marchesi
ANTINORI
26 GENERAZIONI



Vie Cave 2022

Classification
Toscana IGT

Vintage
2022

Climate
The 2022 growing season started off with very cold winter weather and copious rain showers resulting in delayed budbreak. Springtime came a little later than in previous years and was defined by mild weather with higher-than-average temperatures that triggered normal bud break and optimal flowering and fruit set of all grape varieties grown on the estate. A typical hot Mediterranean summer followed with very limited rainfall ensuring a slow, progressive ripening phase of Malbec berries. Perfectly healthy clusters were aromatic with whole crisp berries. 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.

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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. Once malolactic fermentation was complete, the wine was aged for approximately one year up until bottling which took place in January 2024.

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

Via Cave 2022 is an intense ruby red color, dark and dense. The nose is complex and captivating with notes of ripe dark fruit, especially blueberries, blackberries, and plums together with spicy hints of cloves, vanilla, and licorice. The palate is rich and mouth filling with silky tannins. The finish is long and persistent with notes of bitter chocolate and mint.