



## Vie Cave 2023



### Classification

Toscana IGT

### Vintage

2023

### Climate

Mild winter weather marked the beginning of the 2023 growing season; rainfall was limited, and temperatures were higher than seasonal averages. Potential threats of late spring frosts events were averted by delaying pruning operations resulting in a delay in vegetative growth of about 10 days. Spring weather was unusual; the season began with cool temperatures and copious rain showers that slowed down vine growth. Rising temperatures during the month of May and abundant groundwater resources in vineyard soils allowed the vine to make up for the initial delay and prompted normal budbreak and optimal flowering and fruit set of Malbec berries. A hot, typically Mediterranean summer followed, with virtually no precipitation. These conditions ensured a gradual and progressive ripening phase that produced healthy, aromatic and crisp grapes. Clusters were hand harvested, in progressive stages, which began at the end of September and continued until October. At harvest time, grapes were at peak ripeness with an outstanding varietal expression.



## Vinification

Freshly picked grapes were brought to the cellar, destemmed, gently pressed and transferred into stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 30 °C (86 °F). Maceration techniques were carried out delicately for a controlled extraction of supple tannins over a period of approximately one week. The wine was then transferred into French oak barriques where it continued to age for about 7 months. Via Cave was bottled in January 2025.

## 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 2023 is an intense ruby red color, dark and dense. Aromas on the nose are intense and enticing with typical notes of ripe red fruit, especially blueberries and blackberries, that blend harmoniously with spicy hints of bitter cocoa and licorice. The palate is rich and mouth filling with silky tannins. The wine closes with a persistent finish highlighted with notes of dark chocolate and mint.