



## Vie Cave 2013

### Classification

Toscana IGT

### Vintage

2013

### Climate

The 2013 vintage was characterized by a cool but mild winter with regular rainfall, then followed by a cool spring, weather which determined a slight delay in the phases of the bud burst and bud set of the Malbéc grapes. A mild summer without peak temperatures assisted a regular development and a steady growth of the vines which, together with the reserves of ground water accumulated in the soil, led to a perfect ripening of the crop both in terms of sugar accumulation and of the structuring and coloring elements of the skins. The crop was harvested during the second half of the month of October.



## Vinification

The grapes, immediately after picking, were first destemmed and given a soft pressing and then went into stainless steel fermenting tanks. Then began a pre-fermentation phase of cold maceration of the must and its skins, chilled to a temperature between 41 ° and 10 ° Fahrenheit (5 ° -9 ° centigrade) for a period of three to four days to extract the aromatic elements and the coloring material in the skins. The must was then fermented at temperatures held to 86 ° Fahrenheit (30 ° centigrade). The fermentation lasted seven days and utilized delicate extraction techniques aimed at round and supple tannins. The wine, after being run off its skins, went into 60 gallon French oak barrels where it was put through a complete malolactic fermentation. The subsequent aging period in barrel lasted ten months, after which the wine was bottled and given a further fourteen months of barrel aging before commercial 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. Vie 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

The wine is a deep and intense ruby red in color. The nose offers notes of black fruit, well integrated with suggestions of spice and vanilla. The palate is ample, enveloping, and balanced with a good length and persistence. The finish and aftertaste are characterized by notes of blueberries given an additional complexity by hints of coffee and dark chocolate.