Marchesi
ANTINORI
26 GENERAZIONI

Vie Cave 2019

Classification
Toscana IGT

Vintage
2019

Climate
The 2019 vintage will be remembered as one of the hottest growing seasons after 2017 in the area surrounding Fattoria Aldobrandesca. A mild winter with virtually no rainfall allowed pruning to be completed earlier than anticipated. The arrival of spring brought a rise in temperatures and intermittent but intense precipitation that replenished groundwater reserves. These climatic conditions ensured optimal bud break and flowering, which took place during the last two weeks of May. A hot, dry summer marked by higher-than-average temperatures during July and August allowed normal berry development resulting in healthy clusters with great phenolic maturity. Grapes were harvested through multiple passes in the vineyard during the first week of October.

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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 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. Vie Cave 2019 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 2019 is an intense ruby red color. Its nose offers notes of dark ripe fruit and spicy hints of vanilla. The palate is surprisingly balanced: silky tannins are accompanied by fruity notes giving the wine extraordinary persistence. Its finish is accented with aromas perceived on the nose with accompanied by pleasant sensations of dark chocolate.