Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2012 vintage was characterized by a dry winter with little rainfall and by mild temperatures. The scarce precipitations and high temperatures, often above seasonal averages for the spring season, contributed to an early start to the vegetative activity of the Malbéc grapes. A dry and hot summer, with significant temperature swings from daytime heat to evening and nighttime coolness, resulted in grapes of a reduced size and weight with a ratio of much skin in proportion to their juice. The harvest began during the second half of September.

Vinification

The grapes were destemmed and given a soft pressing immediately after picking and went into stainless steel fermenting tanks. The first phase of the fermentation was a cold maceration of the must on its skins produced by a lowering of temperatures to levels between 41° and 50° degrees Fahrenheit (5°-10° centigrade), and this initial period lasted for 3-4 days. The must was then reheated, inoculated with selected yeasts, and fermented on its skins at temperatures held to a maximum of 86° Fahrenheit (30° centigrade). Extraction techniques were delicate and consisted principally of pumping the juice over the cap of skins in the tanks. The wine then went into 60 gallon French oak barrels, where it was put through a complete malolactic fermentation. The aging period lasted approximately ten months and, after bottling, the wine was given an additional fourteen months of bottle 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. 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.

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Tasting Notes

The wine is an intense and deep ruby red in color. The aromas are complex with notes of ripe black berry fruit which then give way to nuances of liquorice and spicy oak notes as well. The wine is supple and enveloping on the palate and with good length. The finish and aftertaste, dominated by ripe black berry fruit, are accompanied by light notes of coffee and dark chocolate.

Awards

Wine Spectator 92/100 USA