Marchesi
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Climate

Winter 2020 saw lower than average temperatures and virtually no rainfall and was followed by mild spring weather with occasional rain showers; these conditions prompted normal bud break and flowering of the Malbec grape variety. Overall, summer was hot and dry, which was a considerable challenge in the vineyards, but vines were not negatively impacted by water stress due to the area's volcanic soils. This specific soil composition has a highly microporous structure that allowed the vines to absorb the right amount of water ensuring normal growth and development. Rain showers at the end of August lowered temperatures encouraging a slow steady ripening phase. The grape harvest took place the first week of October.

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 2020 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.

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Tasting Notes

Vie Cave 2020 is a deep dark ruby red color. An intense complex nose offers notes of ripe blackberries, blueberries, plums, and sour cherries that merge with hints of roasted coffee, unsweetened cocoa, and tobacco with a pleasantly fresh aroma of Mediterranean scrub. The palate is rich, with velvety tannins that sustain a lengthy finish and persistent aftertaste with hints of bitter chocolate and mint.