Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The 2015 vintage was characterized by a cold and damp winter. Frigid temperatures and the frequent precipitation marked the initial months of winter and slowed pruning operations, which terminated only during the first week of March. The important availability of ground water in the soil and the rise in temperatures during the month of April assisted a regular bud break of the Malbèc grapes. The summer season, typically Mediterranean, was characterized by warm temperatures and the absence of rainfall. These climatic conditions, together with the excellent temperature swings between daytime heat and evening and nighttime coolness, led to a perfect ripening of the crop. The harvest took place during the first ten days 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. At that point a pre-fermentation phase began, one of a cold maceration of the must and its skins, chilled to a temperature between 41° and 50° Fahrenheit (5°-10° centigrade) for a period of three to four days to extract the aromatic elements and the coloring material in the skins. The temperature was then made to rise and selected yeasts added to the must, which was fermented at temperatures held to 86° Fahrenheit (30° centigrade). The fermentation lasted seven days and utilized delicate extraction techniques aimed at achieving 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 approximately 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. 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 2015 Vie Cave is a rather intense ruby red in color. The nose is complex with aromas of black fruit which sweetly alternate with notes of vanilla and spices. On the palate the wine is silky in texture, ample and enveloping, and with a fine persistence. The finish and aftertaste feature the sensations of ripe black fruit along with liquorice, and coffee.

Awards

Luca Maroni 95/100 IT