

LEGIT

LEGIT Cabernet Sauvignon Toscana IGT



Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately placed in French oak fermenters. Fermentation is temperature-controlled and the must is kept in contact with the skins for about 30 days. Manual pigeage and remontage are carried out frequently throughout the day, usually every 4-6 hours, and one delestage is performed per week. Malolactic fermentation takes place in French oak barriques (70% new and 30% used one year). The wine rests for 24 months in barriques, of which 6 months are spent resting on the lees.

Grape varieties : Cabernet Sauvignon

Altitude : 320m - 380m A.S.L.

Vineyard age : 20-year-old vines

Exposure : Southeast

Soil : Lime and clay with a considerable presence of gravel-sized stones

Alcohol : 14%

Tasting notes :

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



Press Notes

The Wine Advocate

2016 92 points

Wine Spectator

2018 94 points

2016 95 points

2013 94 points

James Suckling

2018, 2013 91 points

AG Vinous

2016 92 points

