

Vignamaggio

Cabernet Franc Toscana IGT



Vineyard location: Greve in Chianti

Vinification: Grapes are harvested by hand in early October. A careful selection is made in the vineyards and on sorting belts in the cellar. Fermentation and maceration is carried out in stainless steel tanks at controlled temperature for approx. 18 days.

Aging: Once malolactic fermentation is over, the wine is aged in 225lt French barriques for 18-24 months, then 6 months in bottle prior to release.

Grape varieties : 100% Cabernet Franc

Altitude : 350m ASL

Vineyard age : Vines planted in the 1980s.

Exposure : South-West

Alcohol : 14%

Tasting notes :

A deep red color, Vignamaggio's Cabernet Franc has a full aroma, particularly fruity with pleasant notes of bell peppers, typical of the variety. Full-bodied and rich with elegant tannins. Enjoy with herbed and spiced dishes, roasted pork, beef burgers, roasts or stews, lamb.

Press Notes

Jeb Dunnuck

2017 94 points

The Wine Advocate

2018 93 points

2016 94 points

James Suckling

2016 93 points

AG Vinous

2017 94 points

2016 95 points

Wine Enthusiast

2017 95 points



Organic

