

● Appellation	COSTA TOSCANA (Tuscan Coast Red) Indicazione Geografica Protetta
● Grape varieties	Cabernet Franc 100%
● Certification	BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter
● Vineyard details	Riparbella Cabernet Franc Altitude 220-250 mt. Guyot training system 8400 vines/ha (3400 vines/acre)
● Age of vines	19 years
● Yield	1kg./plant (2.2 lb. / plant)
● Soil composition	Soils of limestone origin, rich in clay and skeleton
● Harvest	The grapes have been selected in the vineyard and harvested by hand in small crates in the first ten days of September
● Vinification	Vintage of well balanced and juicy grapes that spontaneously fermented controlled temperature cement vats with a short maceration on the skins for 15 days. After racking the wine has continued its maturation in cement vats. No fining and no filtration.
● Bottling date	31st May 2021
● Production	15.000 bts. 0.75 lt.
● Alcohol	13.5%
● Serving temperature	14-16 °C (59-64 °F)



Tasting notes

It comes from a hot vintage, with a strong expression of red fruit, black cherry, blackberry and blueberry that blend with round and delicate tannins. Abundant in acidity and freshness, with bright fruit and a very pure character.

Drink from 2021

JAMES SUCKLING.COM

93/100

Robert Parker
WINE ADVOCATE

92/100

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