

CiFRA 2023

- Appellation COSTA TOSCANA Rosso (Tuscan Coast Red)
Indicazione Geografica Protetta (PGI)
- Grapes 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 trees/hectares
- Age of vines 21 years
- Yield 30 quintals/hectares
- 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 It is made exclusively from Cabernet Franc grapes, grown in vineyards in the Riparbella area. Careful selection of the grapes is followed by spontaneous fermentation in containers made of cement. Refinement and aging in bottle are carried out without clarification and filtrations. The result is a natural wine that combines elegance, authenticity, and intense, enveloping aromas.
- Analytical data alcohol 14 %, total acidity 5,2 g/l
- Pairing Cold cuts and cured meats, pasta with meat sauce, risotto with meat, boiled meats.



Deep ruby red. On the nose, notes of ripe dark berries such as cherry and cassis, herbaceous aromas of lavender and a touch of musk.
An elegant Cabernet Franc with unmistakable character, beautiful freshness, power and velvety tannins.

DUEMANI
COSTA TOSCANA