

# DUEMANI 2017



● Appellation	COSTA TOSCANA (Tuscan Coast Red) IGP (Protected Geographical Indication)
● Grape varieties	Cabernet Franc 100%
● Certification	BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter
● Vineyard details	site: Riparbella, the high and mid-hill vineyard parcels altitude: 220-250 meters (720-820 feet) above sea level training system: Guyot planting density: 8400 vines per hectare (3400 vines per acre)
● Vine age	16 years
● Yield	800 grams / per vine (1.76 pounds per vine)
● Soil compositions	Soils of limestone origin, saline, rich in clay and stone.
● Harvest	Grapes has been carried out in the mid of September, selected in the vineyard and hand-picked into small crates. The destemming is delicate in order to obtain whole berries and a further manual selection takes place on sorting tables upon the arrival of the grapes at the winery.
● Vinification	Fermentation is spontaneous, without selected yeasts, in temperature-controlled conical oak tanks and is followed by 20 days of maceration on the skins accompanied by short and frequent pumping over of the must. The wine, at the beginning of December 2017, began a 20 month ageing period in 225-228 liter (60 gallon) French oak barrels, 80% new and 20% used once previously. No fining and no filtration prior to bottling.
● Bottling date	1st July 2019
● Production	3500 bt. 0.75 lt. – 120 bt. 1.5 lt. (Magnums) - 12 bt. 3 lt. (Double Magnums) - 3 bt. 6 lt. (Imperials)
● Alcohol	14%
● Serving temperature	59-64° Fahrenheit (15-17° centigrade)

## Tasting notes

Duemani Cabernet Franc 2017 is an intense and concentrated wine, relieved by a great freshness. Along with the pleasant notes of spices and dark berries, you get all the thickness and the richness you might expect from a Cabernet Franc of this vintage. Straight and energetic. Better to keep and drink from 2022.

JAMES SUCKLING.COM

97/100

Robert Parker  
WINE ADVOCATE

95/100

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