

Cerbaiona

San Vito Toscana IGT

2019

Tech Specs

Type:	Red Still Wine
Ingredients:	Merlot 100%
Region/Subregion:	Toscana, Montenero diOrcia, in the new appellation of Montecucco
Organic?	Yes
Sustainable?	Yes
ABV:	14%

A closer look...

Total Production:	330
Vineyard:	0
Soil:	Montenero diOrcia
Age of Vines:	1999
Vineyard Size:	5 hectares in total

Climate: The Montenero vineyards grow in the Montecucco appellation, at the foot of the Amiata, an inactive volcano, which thanks to its nature grants a calcareous, marly and rich in skeleton soil. The growing season this year was exceptional, free from the extreme spikes in temperature that has come to define much of our climate in recent years. At the right times, the summer was warm but not too hot and mostly dry. Intermittent rains came at the right times and mold and disease pressure were low throughout the season and easy to manage.

Farming Methods: Organic practices. Dry viticulture. We harvested the 2019 San Vito Merlot on September 10th. Manual Harvest.

Fermentation Methods: Grapes are first destemmed; whole berry fermentation; four day, cold maceration to the Merlot adding dry ice to the 25HL wood tank (the vat used for Merlot was new for this harvest) and brought the must down to 5 centigrade. On the fifth day, I brought the temperature up to 16 centigrade. Fermentation started the next day and I kept the must under 26 centigrade using mostly punch downs. Fermentation was complete after ten days and I left the wine and the skins for an additional two days. I ran off the finished wine just days.

Elevage: I used only free run wine and filled four, new icult rougeî, 225L barriques from the Bordeaux cooper, Baron. I also filled two 320 liter Tava amphorae, produced at very high kiln temperatures so as be non-porous. I moved the lees regularly for the first six months and after another seven months in barrel without racking, I then blended and put into stainless steel to prepare for a bottling in March 2021.

Fining/Filtration:	No
Residual Sugars:	0
Acidity:	0.38 g/l
S02:	48 mg/l

Extra, Extra!

it is dense in color, full of a garnet red that releases sumptuous fruit aromas to the nose, among which blackberries, cassis and violets stand out. It continues unraveling in more complex notes of blond tobacco, graphite and a melange of oriental spices. The sip is impressive but rich in finesse, with a silky body and enriched by well-smoothed tannins that stretch in the tasting towards a persistent aromatic finish.



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