

NON CONFUNDITUR IGT TOSCANA 2023

APPELLATION:

Toscana IGT.

GRAPE VARIETY:

Cabernet Sauvignon, Merlot and Sangiovese.

SOIL:

More alluvial soils with traces of calcareous marl.

ALTITUDE:

Between 280 and 310 metres above sea level.

VINEYARDS:

21 to 9 years old.

TRAINING SYSTEM:

Spurred cordon, organic farming.

**VINTAGE BY FRANCESCO MONARI,
COO AND AGRONOMIST:**

The winter was rather warm, but wetter than normal, the frequent rainfall meant that we were able to have a good water reserve. We had a milder-than-normal March and a cooler April. The month of May, on the other hand, was in line with the averages for the period, but decidedly rainy, causing great difficulties in the usual workings of the period and consecrating Montalcino as the rainiest place in Tuscany during this period. The months of June and July were hot with fairly high temperatures, strong humidity still caused sudden and fairly frequent thunderstorms. In July and August the situation reversed a little, returning to average; in the last week of August we were hit by a major heat wave combined with sirocco winds. September and October were characterised by above average temperatures, which, however, allowed ripening to be perfected. Despite the seasonal atypicality, we managed to obtain quality grapes without quantitative losses; the ripening was surprisingly homogeneous and balanced.

HARVEST:

We started the harvest with Merlot at the beginning of September, followed by Cabernet Sauvignon and Sangiovese.

VINIFICATION:

Pre-fermentation maceration for two days, fermentation and maceration on the skins for about two weeks. Alcoholic and malolactic fermentation in temperature-controlled steel tanks. The different varieties are then blended and refined.

AGEING:

A few months in third and fourth passage French barriques and tonneaux.

**TASTING NOTES BY BERNARDINO SANI,
CEO AND WINEMAKER:**

Very pleasant fruity notes with a spicy finish. Very broad in the mouth, soft and enveloping, with a pleasant freshness and silky tannins.

ALCOHOL:

14% vol.

