

COSTA TOSCANA IGT CABERNET FRANC IL DEBBIO 2019



The Debbio Cabernet Franc Costa Toscana comes from a selection of Cabernet Franc grapes grown along the Tuscan Coast in one of the most beautiful and suitable scenarios for the cultivation of this noble variety that has found in this corner of Tuscany its land of choice. The choice of grapes destined for Il Debbio takes place through the careful selection in the vineyard of the best bunches and subsequently through the separate vinification of the most suitable parcels according to the climatic trend of the vintage, the result is an elegant wine, with a strong varietal character and mineral stamp, a wine with a fresh and dynamic character, capable of interpreting the Cabernet Franc of the Tuscan Coast in a modern and current key.

Climatic trend 2019 vintage: the 2019 vintage started with a cold winter and a mild spring until July. The beginning of the vegetative cycle was slightly delayed but later the plants recovered thanks to the warm summer temperatures and dry climate. The dry heat has favored the formation of sparse and perfectly healthy bunches and in balance with an excellent content in acidity and sugars that bodes well for the future evolution of the wines of this vintage.

Appellation: Costa Toscana IGT Cabernet Franc

Grape varieties: Cabernet Franc 100%

Average age of vine: circa 30 anni

Altitude: 100-120 m s.l.m.

Harvest period: September 16, 2019

Yield per plant: average of about 800 grams per plant

Fermentation: spontaneous, conducted by yeasts naturally present on the grapes

Vinification: the grapes manually harvested were vinified in small open containers in the presence of about 30% of whole bunches, the contact with the skins was 15 days with daily punching down.

Ageing: 60% of the wine is aged in cocciopesto amphora for 10 months the remaining 40% in small barrels for 10 months.

Bottling: September 4, 2020

Bottles produced: 2100 bottles of 0,750 ml

