



GABBRO

IGT COSTA TOSCANA 2021

TECHNICAL DATAS

Appellation: Indicazione Geografica Tipica

Zone of Production: Suvereto (Livorno)

Blend: Cabernet Sauvignon 100%

Alcohol: 15% vol

Yield: 0.8 to 1 kg per vine

Bottling: May 2023

Formats: 0.75L, 1.5L, 3L

Production: 2.000 bottles

PROCESSING

Grapes harvested from 9 to 52 years old vines, planted on fossilized clay at a height of 80 m above sea level.

The fruit was hand picked in small baskets from 02 /09 to 06/09/2021.

Temperature-controlled fermentation.

Maceration lasted for 20 – 30 days on the skins, depending on the plot.

Malolactic fermentation mostly in french tonneaux.

Aged for 9 months in a mix of french tonneaux and barriques (60% new) and for 11 months in inox.

TASTING REVIEW

The wine displays a black cherry red color with violet shades. The nose is very complex with intense aromas of black fruit intermixed with hints of “garrigue” herbs and spicy flavours. On the palate the wine exhibits soft and rounds tannis. The 2021 Gabbro is elegant in style but also impresses with its mediterranean sensuality and its aromatic expression.

FOOD PAIRING:

Venison and the best red meat.