

Cabernet Franc Toscana

The wine

A few rows of Cabernet Franc planted in 1999 on a stony ground exposed to the East yield this very small production of ours. While still sporting all of the characteristics of the original grape variety, it faithfully expresses the peculiarities of our territory.

Technical specifications

Cabernet Franc Toscana i.g.t.

Grape variety: Cabernet Franc

Vineyard: Vigna di sotto – Casavecchia

Soil: limestone and clay, rich in marl, with abundant skeletal grain

Altitude and exposure: 400 mt. a.s.l.; East

Average density: 5.000 plants per hectare

Training method: Spurred cordon

Vinification: harvested around the middle of October and fermented with indigenous yeasts, it remains in maceration for more than 25 days

Ageing: Aged in 300-litre barriques for at least one year; then bottled and refined in glass for at least 6 months

Production: 500 bottles



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Azienda Agricola BUONDONNO:

Casavecchia alla Piazza di Gabriele Buondonno Loc. La Piazza, 37-53011 Castellina in Chianti (Siena)

www.buondonno.com