

ARIA DI CAIAROSSA 2022

IGT TOSCANA ROSSO

*"A mirror of the complexity of the terroir
of our highest vineyard at Nocolino"*



CAIAROSSA

Riparbella
Toscana

ARIA DI CAIAROSSA 2022

IGT TOSCANA ROSSO

27% Merlot, 24% Syrah, 22% Cabernet Franc
21% Cabernet Sauvignon, 6% Grenache.



Climate conditions

The 2022 vintage was characterized by a **typical climate of the Tuscan Coast**. Winter experienced mild temperatures and low rainfall, followed by Spring with abundant precipitation from March to mid-May. Summer arrived early and continued with hot and sunny days. This pattern was interrupted on August 13th by a low-pressure system that brought refreshing rains for over a week. These conditions gave vitality to the vines, allowing the grapes to ripen more evenly. In the Nocolino vineyards, we decided to slightly anticipate the start of the harvest, seeking the best harmony between freshness and ripeness.

Winemaking

Harvest:

The harvest, completely carried out by hand, began with the Merlot from Nocolino vineyard on September the 2nd and ended with the Cabernet Sauvignon "Belvedere" from Nocolino vineyard on September the 16th.

Vinification:

Varieties from each parcel are vinified separately in wooden and concrete tanks, with slow fermentations and soft extractions.

Ageing:

At the end of malolactic fermentation, the wines selected for Aria di Caiarossa are blended and aged for about 13 months: 30% of the blend in large barrels (25 hl), the rest in French oak barriques, using 15% new wood.

Alcohol:

14 %.