

CAIAROSSA 2022

IGT TOSCANA ROSSO

"The heart of our first and oldest vineyard, a wine of depth, passion and complex character with a beguiling italian elegance."



CAIAROSSA

Riparbella
Toscana

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32% Cabernet Franc, 26% Syrah, 17% Cabernet Sauvignon, 12% Merlot, 7% Sangiovese, 5% Petit Verdot, 1% Grenache.



Climate Conditions

The vintage 2022 was characterized by a typical climate of the Tuscan Coast. The Winter experienced mild temperatures and low rainfall, followed by a rainy Spring 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, cooling the temperatures. These conditions encouraged slow, steady ripening, enhancing freshness and complexity in the grapes. During harvest, ideal weather allowed us to bring excellent grapes into the cellar. *The result is a vintage with velvety tannins, remarkable balance, and deep elegance.*

Winemaking

Harvest:

The harvest, completely carried out by hand, began with the Merlot "Sopra" from Podere Serra all' Olio on September 6th and ended with the Petit Verdot from Podere Serra all' Olio on September 19th.

Vinification:

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

Ageing:

Once the malolactic fermentation is completed, the varieties selected for Caiarossa are blended. The wine is then aged for approximately 14 months: 10% in big oak barrels (25 hL), the rest in French barriques using a 25% of new oak.

Alcohol:

14 %.