

# 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

# CAIAROSSA 2022

## IGT TOSCANA ROSSO

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 13<sup>th</sup> 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 6<sup>th</sup> and ended with the Petit Verdot from Podere Serra all’ Olio on September 19<sup>th</sup>.

### 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 %.