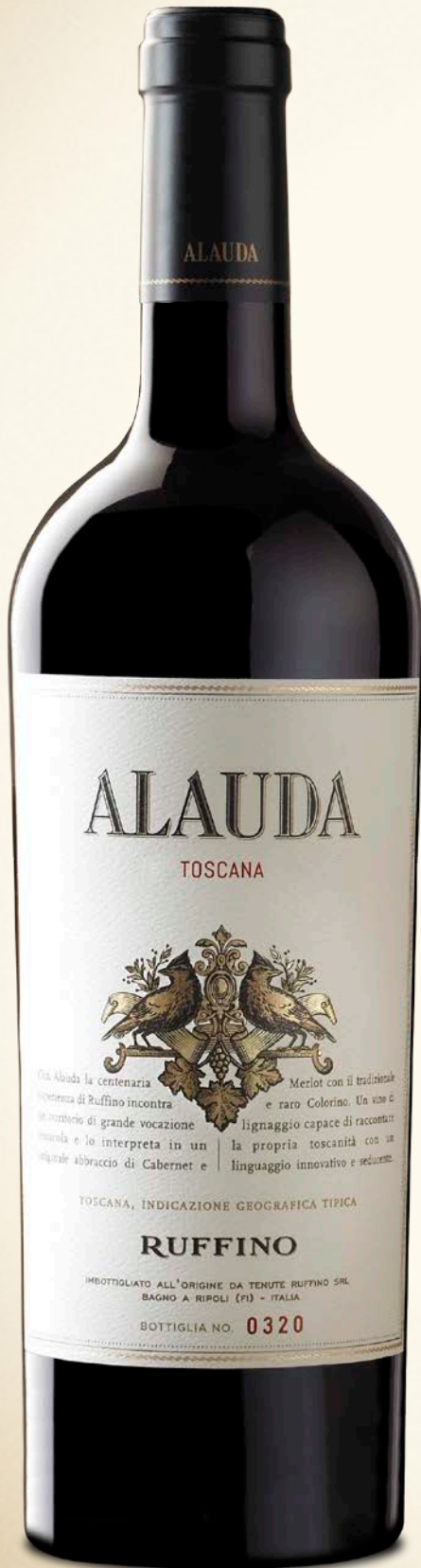


ALAUDA

TOSCANA



VINTAGE

2016

A good vintage with a regular ripening and picking season.

First vintage: 2011

GRAPE VARIETIES

47% Cabernet Franc, 43% Merlot and 10% Colorino.

VINEYARDS

Place of production: the grapes comes from single vineyards in the Poggio Casciano Estate: Merlot comes from the Poggio al Mandorlo vineyard, Cabernet Franc comes from the Rapale vineyard and the Colorino comes from the Alexander vineyard.

Soil: is characterized by a rich presence of clay, limestone and small percentages of silt.

Altitude: variable from 290 to 450 meters above sea level.

Growing system: cordon trained.

Vine density: 3500-5000 plants/hectare.

VINIFICATION AND AGING

The alcoholic fermentation and maceration aided by punching down and délestage takes place in thermo-controlled stainless-steel vats. Malolactic fermentation is done in new French barriques with periodic bâtonnage. Alauda ages in French barriques for about 24 months.

Bottle ageing: a minimum of 4 months.

Alcohol content: 15.5%

TASTING NOTES

Color: A deep red with hints of violet.

Aroma: Intense aromas of ripe red fruits with complex secondary aromatics of balsamic.

Tasting profile: Merlot gives flavors of plum and cherry over ripe, Cabernet franc gives hints of herbs, smoked and spices notes. Colorino gives balsamic notes. The aging process integrates the blend while providing sweet spice and elegant tannins. Alauda is persistent with a great structure. This wine will age gracefully for decades.