



Valadorna

T O S C A N A

Indicazione Geografica Tipica

2017

This Merlot-led blend is sourced primarily from the Valadorna and Capraia blocks, which produce the estate's most complex and mineral-based expressions of this variety. The blocks are located within the cooler part of the estate, naturally irrigated by the stream that undulates through it, and feature sandy brown soils and lower yields than typical. These blocks are often the last Merlot blocks to ripen on the estate.

VINTAGE NOTES

The 2017 vintage was powerful with hot summer days and abundant sunshine, ripening the clusters rapidly. But as summer transitioned to fall, Tuscany had moderate rainfall and cool evenings, allowing the grapes ample time on the vine. This vintage was exceptionally ripe with lower yields that produced wines with concentrated and notably intense flavors.

TASTING NOTES

Expressive aromas of ripe black cherry, vanilla bean and toasted nuts are prominent on the nose. At first taste, the supple and approachable tannins from the Merlot provide a full mouthfeel. The core is warm and smooth, balanced by notes of ripe plums and chocolate-covered cherries. Cabernet Franc in the blend uplifts the palate with cedar and fresh mint. This well-rounded, dynamic wine can be enjoyed for years to come.

STATISTICS

COMPOSITION: 60% Merlot, 32% Cabernet Franc,
4% Cabernet Sauvignon, 4% Petit Verdot

ALCOHOL: 15%

AGING: 12 months in 70% new French oak barrels

TOTAL ACIDITY: 4.77 G/L

pH: 3.66

BOTTLES MADE: 12,336

ACCLAIM

93 POINTS – *Wine Spectator*, Bruce Sanderson, September 2022

