



CASADEI

## FILARE 18



### APPELLATION AND NAME OF THE WINE

IGT Toscana , Filare 18

### GRAPE VARIETALS

Cabernet Franc 100%

### TYPE OF SOIL

Medium loam with well-weathered rock, rich in minerals and micro-elements. PH tending to acid.

### YEAR OF PLANTATION

1999

### DENSITY

7400 stocks per hectare.

### PRUNING SYSTEM

Low spur pruned cordon.

### YIELD

700g - 800g of grape per vine.

### HARVEST

By hand in the first decade of October, in small crates of 10 Kg, to preserve the perfect integrity of the berries.

### VINIFICATION

Pressing: de-stemming followed by gentle pressing with light crushing of the grapes. On arrival at the winery the grapes are chilled 4°C before fermentation. 100% of the must ferments in terracotta jars. Fermentation starts naturally, without inoculation. Period of fermentation + maceration: 30-35 days. Malo-lactic fermentation: directly in barriques without inoculation.

### AGING AND REFINING

In new french oak barrels, for 20-24 months. 6 more months in bottle.

### AGING POTENTIAL

up to 20 year

### TASTING NOTES

This wine is an explosion of pure aromas, with hints of fruit and sweet spices perfectly blended. To unwrap them is a wonderful tasting experience! At the palate the entrance is supple, warm and mouth filling with a good minerality and pleasant acidity which balances the silky tannins, giving freshness and longevity.

### RECOMMENDED PAIRINGS

For its rich structure and intensity, this wine matches well with lush yet simple dishes like wood-grilled steaks that will balance the tannins while allowing to the multilayered flavors to express themselves at their best.

### SERVING TEMPERATURE

16°C in summer - 18°C in winter