

COSTA TOSCANA IGT CABERNET FRANC IL DEBBIO 2021



Il Debbio Cabernet Franc Costa Toscana comes from a selection of Cabernet Franc grapes grown along the Tuscan Coast in one of the most beautiful and suitable scenarios for the cultivation of this noble variety that has found in this corner of Tuscany its land of choice. The choice of grapes destined for Il Debbio takes place through the careful selection in the vineyard of the best bunches and subsequently through the separate vinification of the most suitable parcels according to the climatic trend of the vintage, the result is an elegant wine, with a strong varietal character and mineral stamp, a wine with a fresh and dynamic character, capable of interpreting the Cabernet Franc of the Tuscan Coast in a modern and current key.

Climatic trend 2021 vintage: the 2021 vintage, along the Tuscan Coast, in Castagneto Carducci area, began with abundant rains in winter and was subsequently characterized by a prolonged absence of rain from Mid-June to September. However, with different from 2003 and 2017 vintages, characterized by dry winters and springs, the Winter in 2021 was particularly rainy and contributed to significantly increase the water reserves by providing the vines with the right amount of water for the entire production phase. Spring tended to be cool and this favored a slightly early budding and subsequent flowering. However with the lack of Summer rains, no excessive temperatures have been recorded and this allowed a slow and regular ripeness of the grapes with excellent health levels and phenolic ripeness.

Appellation: Costa Toscana IGT Cabernet Franc

Grape varieties: Cabernet Franc 100%

Average age of vine: circa 30 anni

Altitude: 100-120 asl

Harvest period: September 22, 2021

Yield per plant: average of about 800 grams per plant

Fermentation: spontaneous, conducted by yeasts naturally present on the grapes

Vinification: the grapes manually harvested were vinified in small open containers in the presence of about 30% of whole bunches, the contact with the skins was 12 days with daily punching down.

Ageing: 50% of the wine is aged in cocciopesto amphora for 10 months. The remaining 50% in small barrels for 10 months.

Bottling: September 3, 2022

Number of bottles: 5.280 bottles of 750ml. 30 Magnum of 1,5 liters

