



LA PACE CABERNET FRANC 2016



A dashing and intense hue of red catches the eye. The aromatic bouquet flaunts spices such as black pepper, cardamom and delicate highlights of cloves, which rest graciously on a foundation of ripe fresh fruit and dashes of wood.

The flavor also consists predominantly of ripe red fruit and spices, complemented however by delicate floral hints. The ensemble characterizes a complex structure while maintain an excellent balance between fruity components and acidity. A long, fresh and intense palate features standout tannins that blend perfectly into the wine's weave thanks to their thickness and silkiness. The result of this symphony is an elegant and powerful wine that perfectly embodies a Cabernet Franc from the Tuscan coast and is suited to long aging periods.

N.B.: The choice of Diam corks guarantees the absence of defects in the wine.

Designation:

DOC Maremma Toscana
Cabernet

Terrain type:

Calcareous and clayey

Grape varieties:

100% Cabernet Franc

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Yield per hectare:

5,800 plants/ha

Planting year:

2011

In-vineyard and in-winery processing:

Manual, in compliance with biological agriculture standards

Grape selection:

In-vineyard, through manual harvesting using crates

Fermentation:

Spontaneous, in cement tanks at a controlled temperature

Aging:

16 months in 225 L French durmast oak barrels and in a 20 hL French durmast oak vat, followed by 12 months in the bottle

Alcohol content:

14.5%

Podere La Pace

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