



Grape Varieties	<b>100% Cabernet Franc</b>
Winemaker	<b>Luigi Temperini</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.43</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic</b>

## PRODUCER

Tenuta Meraviglia's winery and estate are the southernmost end of the Bolgheri denomination. It was purchased in 2016 by Alejandro Bulgheroni and the team in charge is the same as in Dievole, with Lorenzo Bernini in charge of viticulture and winemaking with consultancy of Alberto Antonini.

The estate has just over 30 hectares cultivated organically mainly with Cabernet Franc planted on an impressive plateau at 150 metres above sea level surrounded by woods with stunning views of the Tyrrhenian sea, the Tuscan Archipelago and Corsica.

The soils here have a volcanic origin with an abundant presence of a specific rock, rhyolite. The rock was extensively used for buildings in the past and just below the plateau there is a disused quarry hidden by a very dense forest that will be used to house the new winery that is going to be completed in the years to come. The wines are 100% Cabernet Franc that excels on this site.

## VINEYARDS

Maestro di Cava is made from a selection of the very best Cabernet Franc sourced from 30 hectares cultivated organically. The vineyards are located at 150 metres above sea level with south-west exposure. The soil is of volcanic origin, rich in minerals and stones. The vines are 20 years old on average and trained in the Guyot system.

## VINTAGE

2018 was a challenging vintage which required careful management both in the vineyards and in the winery. The vintage was characterised by rainy and humid conditions that started at the beginning of June and lasted throughout the summer. From the second half of September, good weather led to a successful harvest, and resulting in wines of great elegance and finesse.

## VINIFICATION

Fermentation occurred naturally in truncated tapered unrefined concrete vats with natural yeasts at a controlled temperature between 26-28°C. After about two weeks of fermentation, the wine was racked into large, untoasted French oak barrels, where it remained for 24 months prior to bottling. It was then kept in bottle for three months before release.

## TASTING NOTES

Deep ruby red in colour, this wine displays expressive aromas of red fruits with hints of tobacco and leather. On the palate it is full-bodied and juicy, with concentrated ripe black fruit flavours and fine tannins that carry onto a velvety and surprisingly savoury finish.