

Il Carnasciale

Tuscany's Legendary Il Caberlot Finally Comes to America

Until 2005, one Tuscan wine had existed in name only for American wine lovers. Bottled exclusively in magnum, only two *enotecas* (out of a thousand or more) in Tuscany get any, and restaurant allocations are limited to the likes of Florence's Il Cibreo, and Paris' 3-star L'Ambroisie. Members of Florence's elite Teatro del Sale can buy *one magnum* per year, a privilege handed down from generation to generation. And, in 2005, we were fortunate to be named the US agent for the estate.

A Unique Clone

The wine is Il Caberlot, and its fascinating story doesn't end with its scarcity and desirability. It, and its second label Carnasciale, are the only wines in the world made from a mysterious clone discovered four decades ago near Verona. Named "Caberlot," the grape has characteristics of both Cabernet and Merlot—hence its name.

Caberlot's discoverer—agronomist Remigio Bordini—has allowed the vine to be planted just one place outside his nursery: at Wolf and Bettina Rogosky's Tuscan estate, Il Carnasciale. The vineyard lies atop a rocky,



At left, Peter Schilling & Bettina Rogosky at Carnasciale. At right, the original Caberlot vineyard.



"One of those rare wines capable of stimulating genuine excitement ... the only defect is scarcity"
Gambero Rosso

south-facing bluff that towers above Tuscany's Arno river. Famed enologist Vittorio Fiore discovered this providential site in 1986.

To limit yields, Fiore advised the Rogoskys to plant at a then-revolutionary 10,000 vines per hectare and to prune to a mere five clusters per plant. As if to presage Il Caberlot's future, the

Rogoskys buried a bottle of Sassicaia under the first vine.

The Wines

From the first vintage, 1988, Il Caberlot has been a huge cult wine in Europe, its scarcity driven by nature and the vineyard's size of less than an acre. Wolf Rogosky passed away in 1996, but Bettina has carried on the work with her winemaker, Peter Schilling. With time, more vines have been planted, but production remains miniscule. The wine is still bottled by hand, and is held for two years before release. Bettina Rogosky hand-numbers each label. A second wine, made from younger vines and named "Carnasciale," was introduced in 2000.

Il Caberlot

Il Caberlot boasts an extraordinary perfume, sleek texture and great elegance. Boasting nuances of Graves, Pomerol, and Il Carnasciale's unique *terroir*, it ranks among the planet's most singular wines.

Carnasciale

Carnasciale is a perfect example of a second wine. It mirrors its sibling perfectly, on a slightly smaller scale.



Il Carnasciale

Tuscany, Italy

OVERVIEW

First Vintage: 1988

First Vintage Exported to the U.S.: 2001

Proprietor: Bettina Rogosky

Winemaker: Peter Schilling

The estate's principal wine, Il Caberlot, and its second wine, Carnasciale, are the only wines in the world made from a mysterious clone discovered 40 years ago in a nursery near Verona. Named Caberlot, the grape has characteristics of both Cabernet Sauvignon and Merlot.

The top cuvee, Il Caberlot, is bottled exclusively in magnum. But because of its miniscule production, not a magnum was made available for the U.S. market until 2005. Il Caberlot continues to be one of the most sought-after Tuscan wines for European collectors.

VINEYARD INFORMATION

Vineyards: Three parcels of vines totaling 2 hA. The original site (0.3 hA) is located at 430m elevation, while two younger vineyards (0.7 and 1.0 hA) are planted between 200m and 250m. Vine spacing is a revolutionary (for Tuscany) 10,000 vines per hectare.

Soils: Original is iron-rich clay, while the two newer sites lie on a combination of chalky clay and sand.

Zone: The estate is located at the divide between the Arno and Ambra river valleys. This crest protects Il Carnasciale from rains, making it one of the driest sites in Tuscany.

VINTAGE NOTES

2006 – A nearly perfect growing season yielded powerful, luscious wines.

2005 – Hot, dry year with powerful wines.

2004 – Classic vintage. Wines with balance and precision.

2003 – This was a hot vintage, with atypically powerful and effusive wines.

2002 – Cool, damp year that required careful selection at harvest.

THE WINES

Carnasciale

Yields: 25-30 hL/hA

Production: ~300 cases

Il Caberlot

Yields: 25-30 hL/hA

Production: 1,500 magnums

ADDITIONAL WINEMAKING NOTES

All grapes are destemmed, and undergo a maceration of 8-10 days. The wines are aged in new barrique for 18 months prior to bottling by hand. No filtration is employed,