

Il Carnasciale



TECHNICAL INFORMATION

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 50 years ago in a nursery near Verona. Named Caberlot, the grape has characteristics of both Cabernet Franc and Merlot. 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 and best ventilated sites in Tuscany.

All treatments in the vineyard are natural and follow the principles of organic farming. All work in the cellar is manual and minimally invasive.

The top cuvée, Il Caberlot, is bottled exclusively in magnum. With a miniscule production, Il Caberlot continues to be one of the most sought-after Tuscan wines for collectors around the world.

Established: 1988

Proprietors/Winemakers: Bettina & Moritz Rogosky/ Marco Maffei

Appellation: Tuscany

Soils: : The original site is iron-rich clay, while the three newer sites lie on a combination of chalky clay, sand and limestone.

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Il Caberlot	Four parcels of vines totaling 3 hA. The original site (0.3 hA) is located at 430m elevation, while three younger vineyards (0.7, 1.0 and 0.9 hA) are planted between 200m and 250m. Vine spacing is 10,000 vines per hectare, and new plot was planted in 2013.	Grapes are hand-picked and destemmed before undergoing an 8-10 day fermentation and maceration. The wine is aged in barriques and fûts from Burgundy, 60% new, over a period of 22 months prior to bottling by hand. The wine is aged in bottle for 16+ months before release.	3,000 magnums
Il Carnasciale	A selection of more precocious fruit and younger vines from the estate's Caberlot plantings.	Vinification and <i>élevage</i> are identical to Il Caberlot. The wine is aged in bottle for 6 months before release.	6-8000 bottles
Ottantadue	100% Sangiovese from vines planted in the three younger Caberlot vineyard sites.	Grapes are hand-picked and destemmed before undergoing a fermentation and maceration of 8-10 days. The wine is aged in stainless tanks for ~14 months prior to bottling.	7-8,000 bottles