



AURITEA

COSTA TOSCANA I.G.T.

CABERNET FRANC

Auritea, made from 100% Cabernet Franc, represents the summit of Tenute Lunelli's production in Tuscany. Crafted with grapes from the "Olmo" Vineyard of the Podernovo estate, the wine matures for 18 months in French oak barriques and then for a further 12 months in bottle. Like all the wines from Podernovo, Auritea is made from organic grapes.



GRAPES

Cabernet Franc 100%

PRODUCTION AREA

Auritea comes from the Olmo vineyard, situated on the eastern side of the Podernovo hill.

TYPE OF SOIL

Medium-textured soil, silty, with a highish clay content and rich in fossil shells of marine origin.

TRAINING SYSTEM

Cordon Spur, 5680 vines per hectare.

YIELD

38 hl per ha.

FERMENTATION TEMPERATURE

Cold maceration prior to fermentation at 12°C for 42 hours. Maximum vinification temperature of 26°C - 28°C, in stainless steel.

LENGTH OF MACERATION

20 - 25 days with light irrigation of the cap, so as to slowly extract only the gentler part of the tannins.

MATURATION

18 months in French oak barriques.

BOTTLE AGEING

At least 12 months in bottle.

FIRST YEAR OF PRODUCTION

2015

TASTING NOTES

APPEARANCE

A deep and concentrated bright ruby red.

NOSE

On the nose it amazes you with its depth and concentration, displaying aromas of cocoa powder, blackcurrant jam and rosemary that give way to spicier and more balsamic hints.

TASTE

On the palate, its solid yet elegant structure emphasises the softness of the tannins and - on the finish - offers a certain tanginess, conferred by the fossil content in the soil.