



ARTIMINO

WINE ESTATE



MARRUCAIA

ROSSO TOSCANA

Indicazione Geografica Tipica

Harvest

2022

Blend

60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc

Alcohol content

14,0%

Climate

2022 began with a mild winter, characterized by regular rainfall and overall average temperatures. Spring, moderately rainy and rather cool, favored regular vegetative development of the vines.

Summer was hot and fairly dry from early June until August.

Starting from the second half of August, some rainy events occurred that contributed to optimal ripening of the clusters. Harvest began in the first half of September with Merlot and concluded in October with Cabernet Franc and Cabernet Sauvignon.

Historical data and soil

Marrucaia was born from the property's desire to give voice and emphasize this territory's capacity to produce a great Bordeaux blend, after these masses of international varieties were rediscovered in the cellar, destined for a new wine inserted in 2023 into the premium range of the Estate. The soils of Marrucaia are characterized by recent alluvial sediments, low skeleton presence, good depth, and high fertility.

Vinificazione

The grapes are harvested at optimal ripeness to enhance the sugar component and full phenolic maturation. The varieties are fermented separately in stainless steel tanks at controlled temperature.

During maceration, lasting 15-20 days, pump-overs and delestage are managed with utmost care to extract soft and elegant tannins. At the end of alcoholic fermentation, the varieties are transferred separately into French oak barriques, where they undergo malolactic fermentation and age for 12 months: 50% first-passage barriques and 50% second-passage barriques from Allier, imparting vanilla-scented notes to the wine.

Tasting Notes

Visual

The wine presents an intense ruby red with violet reflections.

Aroma

On the nose, rose, cherry, and ripe plum aromas emerge, along with tertiary notes of vanilla, black pepper, and sweet spices

Palate

On the palate, it is enveloping, structured, and intense with well-integrated tannins.