

— TOSCANA ROSSO IGT

## CABERNET FRANC

*Cabernet Franc in a maritime key*

Cabernet Franc is increasingly associated with places shaped by maritime influence. This is evident throughout the Loire Valley, (its historic heartland), in Bordeaux, and in select North American zones such as Long Island. **On the Tuscan Coast, too, Cabernet Franc is emerging as a defining variety: capable of depth and concentration in warmer, sea-adjacent sites, yet equally compelling in cooler, higher settings on low-pH soils, like Montebamboli.**

In this elevated coastal context, the grape takes on a distinctly Mediterranean expression—built around primary red-fruit notes (redcurrant, raspberry, wild strawberry) and a lifted green register (sage, green tea) that keeps the profile bright and energetic. The tannins are crisp and snappy, the finish carries a fresh, graphite-like edge, and balsamic tones move in step with the fruit.

### VARIETY

Cabernet Franc

### TRAINING

Spur-pruned cordon; 7,500 vines/ha

### VINEYARDS

A selection from two blocks one south-facing (21 years old) and one west-facing (10 years old)

### HARVEST

Second half of September; hand-harvested with careful cluster selection and optical berry sorting

### VINIFICATION

After hand-harvest and an initial selection in the vineyard, the fruit is cooled overnight at 5°C. The following day, the grapes are destemmed and optically sorted; intact berries are transferred by gravity into fermentation tanks. The best and most mature portion (15%) is kept as whole clusters and added first to the fermenter.

Fermentation takes place in 7.5-ton stainless-steel tanks at 22–26°C. Extraction is deliberately gentle, achieved through very short daily pump-overs. After alcoholic fermentation, the wine remains on skins for 20 days of warm maceration, encouraging tannin polymerization and a finer, more integrated structure.

### ÉLEVAGE

50% of the wine ages for 10 months in first-fill French oak barriques; the remaining 50% matures in concrete. After blending, the wine rests for a further 4 months in concrete before bottling, followed by 6 months of bottle aging.

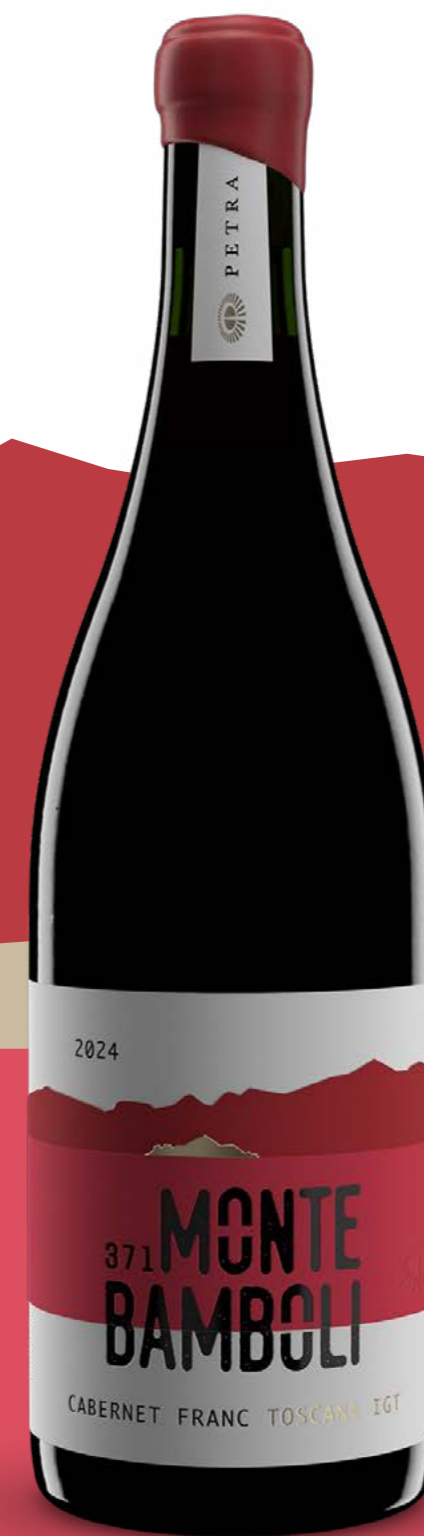
### SENSORY PROFILE

Montebamboli Cabernet Franc offers an airy, light-footed, and distinctly juicy interpretation of the variety on the Tuscan Coast intense yet with a long, linear profile with partial oak use helping to frame the wine while preserving its natural energy and drive.

**COLOR:** bright ruby red.

**NOSE:** redcurrant and wild strawberry layered with cinchona bark and white pepper; the profile is complex and harmonious, with hints of cocoa and graphite.

**PALATE:** agile and fresh, with a crisp tannin profile and a lively, lifted finish that emphasizes drinkability and momentum.



## MONTEBAMBOLI

*The Tuscan Coast at elevation*

Montebamboli's vineyards sit inside one of the Tuscan Coast's most striking protected landscapes, in the rolling hills of the Colline Metallifere. This natural park spans roughly 7,000 hectares and is defined by Mediterranean scrub including holm and cork oak, along with broom (ginestra) and strawberry tree (*Arbutus unedo*). The site looks out over the Val di Cornia and lies just 10 km from the Tyrrhenian coast. With steady ventilation and average annual rainfall of around 700 mm, Montebamboli delivers a cool, distinctive microclimate, an exceptional setting for wines of elegance and fine detail. The wines are marked by an unusually complex aromatic profile, with notes of Mediterranean scrub and small red and black berries, and a palate that is finely woven yet tactile, finishing with intensity, salinity, and an iron-tinged mineral drive.