



Rigoloccio Cabernet e Alicante I.G.T.

(KAH-bayr-nay eh ah-lee-KAHN-tay)

A highly inspired blend of Alicante, Cabernet Sauvignon, and Cabernet Franc, this wine marries medium-bodied approachability with exceptional zesty flavor. From the famed Maremma in Toscana, the beautiful Rigoloccio estate has a sweeping view of the Tyrrhenian Sea, and borrows much of this wine's fresh, salt and pepper complexion from the "big blue."



LOCATION

Toscana, Italia.
(Town of Gavorrano)
10 hectares. 100 meters.



SOIL

Mixed soil with micro-elements and mineral content.



ESTATE

Rigoloccio.
(ree-goh-LOH-choh)



VINE

Spurred Cordon.
8,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Ezio Puggelli & Alberto Abati.
(AYT-see-oh poo-JAY-lee)
(ahl-BAYR-toh ah-BAH-tee)



VINIFICATION

Steeped and fermented at a controlled temperature for three weeks while circulated throughout the tank for aeration.



VARIETALS

34% Alicante,
33% Cabernet Sauvignon,
33% Cabernet Franc.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.6 grams per liter.



MATURATION

10 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

3,000 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Hearty Tuscan stews, Top Sirloin, and Pecorino cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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