Clinio 2023

Toscana IGT



WINEMAKER

Eric Boissenot,
Emiliano Falsini

AGRONOMIST

Stefano Galbiati

AGRONOMIC COLLABORATIONS

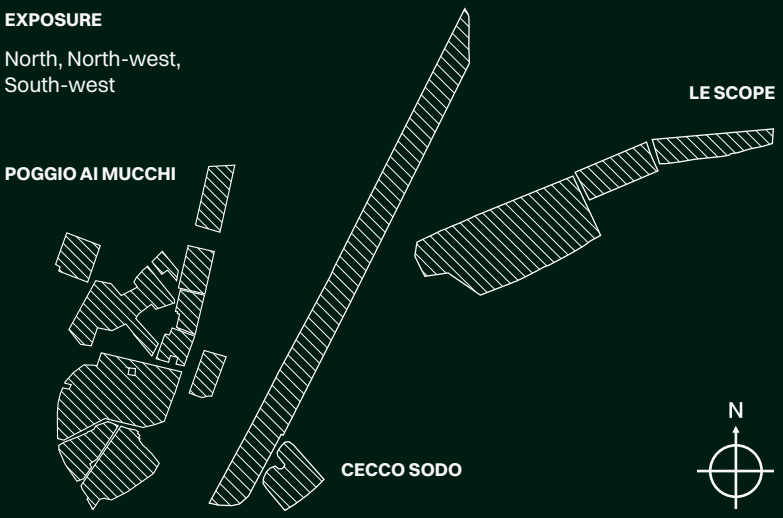
Vitenova

14.5% vol.

52%	45%	3%
Cabernet Franc	Merlot	Cabernet Sauvignon

EXPOSURE

North, North-west,
South-west



TRAINING SYSTEM Guyot

CLIMAT VARIETY BREAKDOWN

71.7%	15.2%	13.1%
Cabernet Franc	Cabernet Sauvignon	Merlot

CLONES AND ROOTSTOCKS

Cabernet Franc **214/110R**;
Cabernet Sauvignon **169/110R**;
Merlot **181-343-347/1103 Paulsen**.

GEOLOGICAL MATRIX AND GEOLOGICAL ERA

Post-evaporitic Messinian lacustrine and lagoonal deposits, polygenetic conglomerates.

pH Neutral



ADDITIONAL DATA

Sea exposure and marine breezes help and favour aromatic development, limiting the risk of heat stress and berry concentration.

Agronomic Management

PRUNING METHOD

Simonit & Sirch, a method that aims to prolong the life cycle and productivity of the vine by making small cuts and preserving the continuity of sap flow.

COVER CROPPING Not carried out

PRUNING TIMING

January
February
/2023

Harvest

Harvest was carried out by hand with in-field selection, in 15 kg crates, beginning 27 August 2023.

HARVEST END DATE 07 October 2023

Winemaking

Once selected in the vineyard, the clusters arrive at the winery where processing begins, separated by lieux-dits and variety, to allow maximum expression of the grapes from each individual plot.

Placed on a vibrating sorting table, the grapes are re-selected and fed into the destemmer, which is precisely calibrated to allow only sound, intact berries through to the next stage.

The selected berries drop by gravity into truncated-cone tanks to begin the fermentation phase.

VINIFICATION TEMPERATURE

25°C

FERMENTATION DURATION

The fermentation process lasted 9 days and took place in truncated-cone tanks at controlled temperature.

MACERATION DAYS

3 days from the end of fermentation.

INDIGENOUS YEASTS

The **Pied de Cuve technique** used involves inoculation with portions of must already in active fermentation. The aim is to favour yeasts with the best oenological characteristics and to exclude those responsible for spoilage.

MALOLACTIC FERMENTATION

Once alcoholic fermentation is complete, the wine is placed in barriques, 14% new, 55% second and third fill, while the remaining 31% is left in truncated-cone tanks. Here malolactic fermentation is initiated, through which the malic acid naturally present in the wine is converted into lactic acid by **lactic acid** bacteria, giving the wine a rounder mouthfeel. Malolactic fermentation lasted **3 weeks**.

AGEING

Kept in a temperature- and humidity-controlled environment, the wine begins its **ageing in barriques for a period of 10 months**.
During this period the wine undergoes no further interventions beyond periodic checks aimed at ensuring the health of the product, excluding **bacterial proliferation** and preserving the wine's gustatory richness intact.

BOTTLING

Bottling took place on **16.12.2024**.

CORK

We used high-quality cork stoppers individually analysed and validated by state-of-the-art gas chromatography technology in order to exclude the presence of **TCA** (Trichloroanisole).

AMORIM CORK

NATURITY®

-2.6 tCO_2

CARBON FOOTPRINT NEGATIVO

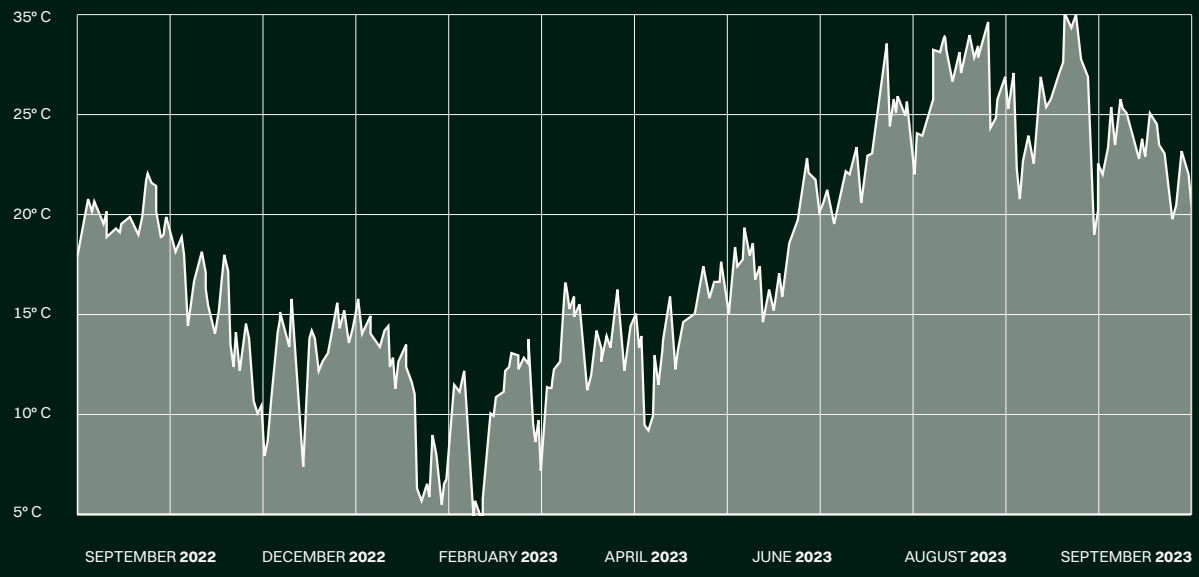
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CERTIFICAZIONE

BOTTLE AGEING TIME

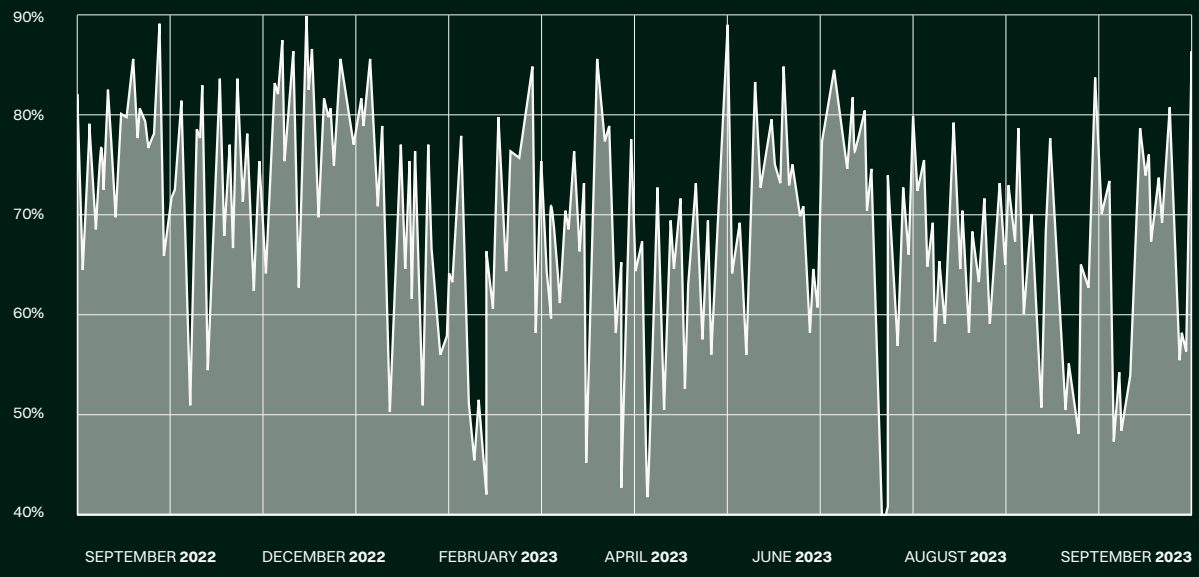
Once bottled, the wine rested in the cellar for 12 months before being released for sale.

AIR TEMPERATURE **MAX AND MIN**



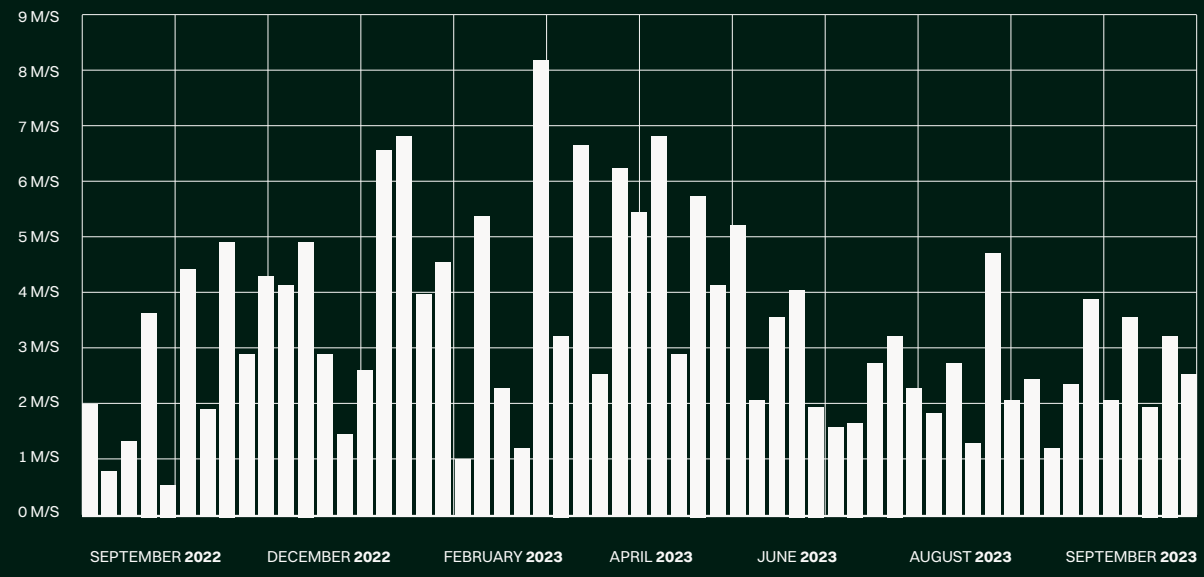
The vintage was marked by a mild winter, which brought forward budbreak to around 20 March, and by a summer with peaks exceeding 35 °C that favoured grape ripening. The end of the season, sunny and with the cool nights typical of the area, supported the balanced final maturation.

AIR HUMIDITY **MAX AND MIN**



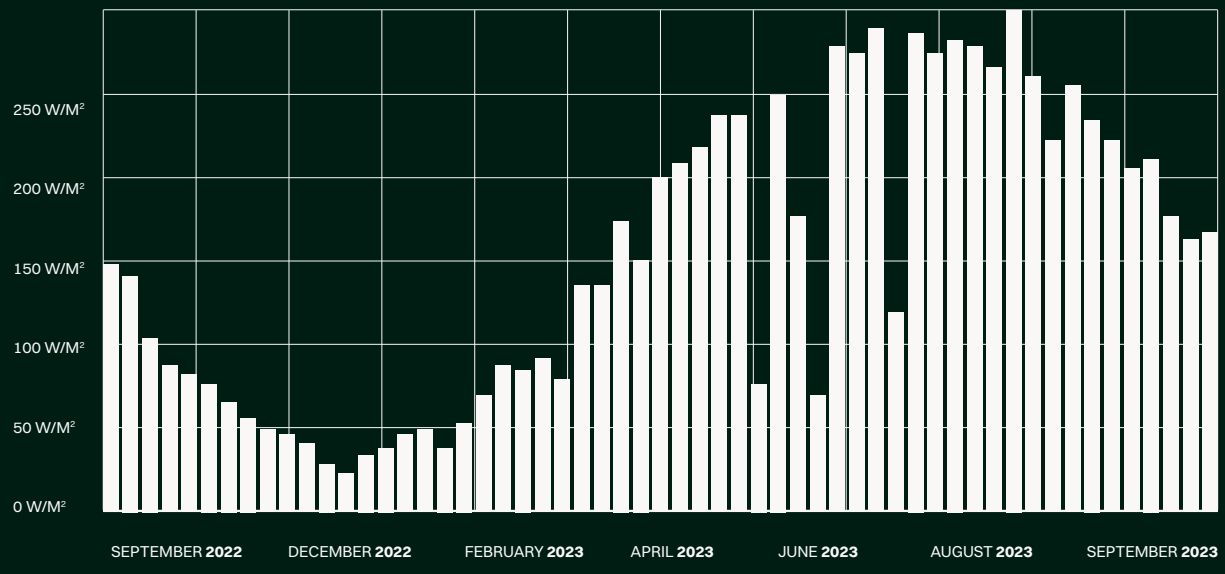
A dry winter favoured early budbreak. Spring rains replenished water reserves, though requiring careful vineyard management. In May, incessant rainfall following early flowering necessitated a rationalisation of productive load. Summer, more balanced than the previous year, restored the processes of phenolic accumulation and synthesis.

WIND GUSTS **MAX AND MIN**



In 2023, constant and regular marine breezes from the Tyrrhenian cooled the vineyards during the hottest months, containing humidity and limiting the risk of fungal diseases. Continuous ventilation favoured a good vegetative-productive balance and regular technological and phenolic ripening of the grapes.

SOLAR RADIATION **MAX AND MIN**



The many sunny days, especially during the key months of the vegetative season, ensured sustained radiation levels in our vineyards, favouring sugar accumulation in the berries and the aromatic development of the wines.

TASTING

Clinio 2023 reveals its signature **note of wild strawberry** from the very first breath. This time, however, it does not linger on the surface, but gives way to a deeper, denser weave. Delicate **hints of roots** emerge alongside a beautiful **floral nuance** of gently wilted red petals. Yet it is the **iodine and Mediterranean scrub**, merging into a distinctly maritime character, that hold the landscape together, as though a salt-laden breeze were passing through the fruit, lifting its weight and restoring its radiance. The fruit is vibrant and generous, yet moves gracefully in the glass, entirely free of ostentation.

On the palate, Clinio unfolds with natural ease. Its freshness does not assert itself merely as an analytical value, nor does it seem to derive from the sum of its acids. Rather, it is an **innate balsamic sensation** that accompanies each sip, lending succulence and revealing an ever-greater range of nuances. The tannic texture is almost imperceptible, and the wine opens up readily, without hesitation, yet without exhausting its complexity.





