

HISTORIA FAMILIAE 2021

IGT TOSCANA

GRAPE VARIETY

100% Cabernet Sauvignon

VINEYARD

Altitude: 450m a.s.l. Density: 6600 vines/ha
Exposure: south, southwest Training: spurred cordon

SOIL TYPE

Vineyard is grown on Monte Morello soil (limestone).

GROWING SEASON

The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the wines yield healthy grapes, and the quality is excellent.

HARVEST

Grapes were handpicked the first days of October.

VINIFICATION

Fermentation occurred in stainless steel tanks at controlled temperature (24-27°C), with skin maceration for 14-16 days.

AGEING

20 months in 225lt barriques - 80% new French oak and 20% used.

BOTTLING

March 26, 2024.

TECHNICAL INFORMATION

Alcohol: 14.50% vol. Total acidity: 5.60 g/L
pH: 3.33 Net dry extract: 29.06 g/L
Total polyphenols (as Gallic acid): 2225 mg/L

TASTING NOTES

Intense ruby red colour.
Complex nose, cherry jam, vanilla, and hints of oak. The palate is exuberant, soft, and full-bodied. The velvety tannins make this wine harmonious and elegant. Long finish, with a pleasant aftertaste that echoes the olfactory sensations.

AWARDS

97/100, James Suckling 2024
96/100, Robert Parker_The Wine Advocate 2024
94/100, Wine Spectator 2024

