



FORNACELLE
BOLGHERI
TUSCANY

FOGLIO 38 TOSCANA IGT CABERNET FRANC

Fornacelle Wine estate

It is a family estate of 15 hectares, 8 of which are vineyards. The farm was created by the Family Batistoni-Billi at the end of XIXth Century. The rest of the land is today used for the production of Extra-Virgin Olive Oil, fruits and vegetables.

Foglio 38 Vineyard

Geographical position: At the foot of the hills of Castagneto Carducci, along the Bolgheri Wine Road, **The soil:** middle hard clayey soil with stony structure. **Age of the vineyard:** 10 years old.

Training system: Cordon spur.

Density: 8.000 plants per hectare.

Production: Around 7.000 kg of grapes per hectare with A yield of 65 % of wine per 100 kg of grapes.

The Wine

The name **Foglio38** is the cadastral reference of our wine Estate in the land register. Foglio38 is obtained through a very strong selection of our cabernet franc. The quantity per year is very small because of that selection and of the wine making process.

Vintage: 2008

Grapes: 100% Cabernet Franc.

Alcohol by Vol.: 13,5%

Wine making method: Pure vinification (every single type of grape). Alcoholic fermentation in opened top French oak barriques, at temperature of 26-28 degrees centigrade. Length of maceration: 18 days. We only use the yeast of the grapes. Malolactic fermentation in the same barriques that have been closed after the end of the alcoholic fermentation.

Ageing: In barrique during 18 months. **Refining:** 12 months in bottle. No filtered wine. Bottled by hand.

Production: about 900 bottles per year. **Organoleptical evaluation** (from Wine Spectator) **Colour:** Dark ruby.

Scent: intense aromas of iodine, blackberry, black licorice and tar. **Taste:** Full-bodied, with soft, silky tannins and a long finish that shows plenty of fruit. Polished and full of character.

Drinking temperature: 16-18 °C.

Preservation: 10-12 years. It depends on the vintage.

Food Matches:

Quails with bacon, veal shank, chine of pork Alone, just for pleasure!

Awards:

Foglio38 2005:

Wine Spectator. 91 points

Faltaff: 90 points

Reasons for drinking it:

The wines Foglio38 and Fornacelle, belong to the project "Art-isan Collection". The concept is to approach the producer's artisan labour for making something personal, unique and pleasant, with the creative impulse and the manual dexterity of an artist. This is the reason why we have chosen to put paintings as wine labels of those two wines. The paintings belong to artist Franco Menicagli, who describes the Bolgheri landscape in his personal way. Hier "I Campi".