

Alauda

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes come from two Poggio Casciano Estate vineyards, near Florence. Merlot comes from Poggio al Mandorlo vineyard whereas Cabernet Franc comes from Rapale vineyard.



VINTAGE

2022

GRAPE VARIETIES

52% Cabernet Franc and 48% Merlot

ALCOHOL CONTENT

15.5% alc./vol.

ALTITUDE AND SOIL

290-450 meters above sea level. Soils with abundant clay, limestone and small percentages of silt.

VINTAGE REPORT

A very hot and dry season, with spring rains that allowed the vines to build up sufficient water reserves to withstand the summer without severe water stress. This resulted in wines of excellent quality and outstanding structure.

VINIFICATION AND AGING

The alcoholic fermentation and maceration aided by punching down and délestage takes place in temperature-controlled stainless-steel vats. The malolactic fermentation, helped by periodic bâtonnage, ends in new French barriques. Alauda ages in French barriques for about 24 months.

TASTING NOTES

Color: deep ruby red.

Aromas: on the nose, a nicely complex aromatic profile with sweet vanilla notes, ripe red fruits, and hints of menthol.

Tasting profile: broad and well-structured, with dense tannins that contribute to length and persistence.

WHY?

- Alauda is the only Ruffino wine with the presence of Cabernet Franc, always produced in a limited quantity and less than 10.000 bottles.
- Grapes are harvested in small, carefully selected parcels - even in the same vineyard - in order to better reflect the unique character of the territory and each grape varietal.
- Alauda is aged in barriques from multiple coopers to ensure the oak doesn't overpower the wine.

FIRST VINTAGE: 2011

AWARDS

93/100 Wine Spectator (US)
92/100 Decanter WWA (UK)
92/100 James Suckling (US)

