



Clinio

2023

TOSCANA IGT

WINEMAKER

Eric Boissenot

AREA OF PRODUCTION

Municipality of Castagneto Carducci, fraction of
Donoratico (Livorno)

GRAPE VARIETY

Cabernet Franc 52%; Merlot 45%; Cabernet
Sauvignon 3%

PLANTING DENSITY

5600 Vines/Ha

YIELD PER HECTARE

55 QA/Ha

SOIL COMPOSITION

Soil of mixed origin, alluvial deposits, flysch and
metamorphic rocks

PLANTINGS

From vines between 80 and 150 metres altitude.
Cultivation method guyot.

VINIFICATION AND AGING

The grapes previously selected in the vineyard, after
manual harvesting, undergo further selection in the
cellar. The grapes ferment in unglazed cement tanks.
Fermentation takes place with indigenous yeasts. Ageing
in barriques for 12 months completes the wine's
refinement.



TASTING

Clinio 2023 reveals itself through a decisive yet not impenetrable ruby hue, bright and composed in its movement. The aroma opens with a scenic basket of red fruits after a walk through the woods: raspberries, cherries, and above all, wild strawberries, the unmistakable signature of Clinio, which infuse it with a vertical, woodland vitality.

The backdrop, painted in watercolor, speaks of a saline richness, of iodine; interwoven with brushstrokes of spices more piquant than sweet, framed by a final flick of mandarin peel that gives the bouquet a burst of momentum. The palate begins with rare finesse, highlighting the innate smoothness of wines from this altitude range, where freshness stems more from a delicate, forest-like balsamic character than from sheer acidity. This creates a juicy texture that dances between salinity and the fluidity of fine, at times almost imperceptible tannins.

Everything is driven by a persistent savoriness that settles along the sides of the tongue, an echo of the hills gently descending toward the sea.