

# CLINIO

## 2022

CASTAGNETO CARDUCCI (LI) / TOSCANA

### CLASSIFICATION

Red wine - Igt Toscana

### AREA OF PRODUCTION

Municipality of Castagneto Carducci, fraction of Donoratico (Livorno)

### GRAPE VARIETY

45% Merlot, 40% Cabernet Franc, 15% Cabernet Sauvignon

### DENSITA D'IMPIANTO

5600 Viti/Ha

### YIELD PER HECTARE

55 QA/Ha

### SOIL COMPOSITION

Alluvial deposits and medium to small-sized schists, with traces of rhyolite and sandstone.

### PLANTINGS

From vines located at an altitude of 80 to 150 meters.

Guyot training method for cultivation.

### VINIFICAZIONE E AFFINAMENTO

The grapes, previously selected in the vineyard, undergo an additional selection in the winery after being hand-harvested. The berries ferment in unlined cement tanks, with fermentation carried out using indigenous yeasts. Aging is completed with 12 months in barrique.

### TASTING

Clinio 2022 takes on a vibrant, brilliant red hue, graceful in the glass, supple, and dense with elegance. The aromatic approach is led by a distinct scent of wild strawberries, a refined note typically reserved for some young Nebbiolo; here, it alludes to an intriguing soul, poised between the energy of the underbrush and a tension that fascinates and surprises, unprecedented for its type.

Following this, fresh bursts of crisp cherry emerge, supported by undertones of violets and dried peonies—a delicate thread that naturally connects it to its two elder siblings, Harte and Hortense.

The true secret of Clinio 2022, however, lies in its masterful ability to unite the vibrant crunch of the fruit with a woodland balsamic quality of rare finesse. This harmonious combination delivers a sense of freshness that transcends the actual serving temperature, amplifying the pleasure on the palate and prolonging the sensation of balance and delight.

