

AUDERE

Toscana IGT 2025

An intense and distinctive wine, born from the union of Cabernet Sauvignon and Cabernet Franc, vinified and aged separately to preserve the identity and characteristics of each grape variety. Aging in French oak barriques guides the wine towards a deep and harmonious profile, where rich fruit is complemented by delicate spicy and vanilla notes.

GRAPE VARIETIES

Cabernet Sauvignon, Cabernet Franc

ALCOHOL CONTENT

15 °C

OPERATING TEMPERATURE

16 °C

SOIL

Sandy soil with Bolgheri conglomerates and alluvial schists.

WINE-MAKING

ALCOHOLIC FERMENTATION

Takes place in stainless steel tanks at a controlled temperature of 25–28°C, using selected yeasts. Maceration on the skins continues for approximately 3 weeks.

MALOLACTIC FERMENTATION

Takes place with selected bacteria using the co-inoculation technique, allowing alcoholic and malolactic fermentation to proceed simultaneously.

TRAINING SYSTEM

Cordone speronato

YEAR OF PLANTING

3 years

ALTITUDE

20 m s.l.m.

GRAPE HARVEST

A mano in cassette da 15 kg

AGING

Cabernet Sauvignon and Cabernet Franc are aged for 7 months separately in French oak barriques. The two grape varieties are blended during the pre-finishing stage.

BOTTLE AGING

After bottling, the wine ages in the bottle for at least 3 months before release.

TASTING NOTES

Deep, intense ruby red with violet hues. The nose is dominated by wild berries, with notes of blackberry, blackcurrant and raspberry, accompanied by delicate hints of vanilla. On the palate, it is intense and powerful, with a substantial structure that enhances its distinctive character.

THE 2025 VINTAGE

The 2025 vintage was characterized by a mild winter and a particularly rainy spring, which ensured good water reserves in the soil. Summer remained generally balanced, with moderate temperatures and well-distributed rainfall throughout July, August and September, supporting regular vine development and a gradual ripening of the grapes. Cabernet Sauvignon and Cabernet Franc were harvested separately, respecting the different phenolic ripening times of each grape variety. This approach allowed their distinctive varietal characteristics to be preserved and balanced grapes to be obtained, contributing to the wine's structure, complexity and character.

FOOD PAIRINGS

Ideal with rich and succulent dishes from Tuscan cuisine: Tuscan crostini with chicken liver pâté, cured meats and pork or wild boar sausages, pasta with rich tomato-based sauces and game ragù. Excellent with braised and slow-cooked meats, as well as grilled meats.

