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## EMILIANO FALSINI COSTA TOSCANA 'IL DEBBIO'

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**Region:** Bolgheri, Castagneto Carducci, Tuscany

**Appellation:** Costa Toscana IGT Cabernet Franc

**Grapes:** 100% Cabernet Franc

**Farming:** Organic practice

**Age of vines:** 25 - 30 years

**Altitude, Aspect & Soil Type:** 120 - 150m elevation, clay soils

**Typical Harvest Time:** Mid-September

**Maceration & Fermentation:** manually harvested, spontaneous fermentation in small open containers, 35% whole cluster, skin contact for 15 days with daily punch-downs

**Aging:** 58% of the wine is aged in amphora for 10 months the remaining 42% in small barrels for 10 months.

**Finishing:** Fined with Bentonite, if necessary

**Production:** 2,300 bottles annually

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### Notes from Oliver:

Emiliano Falsini is a consulting enologist from Tuscany. He has been working for years with great estates in Tuscany, Sicily, and elsewhere, including Girolamo Russo, Alberto Graci, Tabarrini, and Antonella Lombardo. Now Emiliano has chosen to start producing wine under his own name, in two appellations he knows particularly well; the north side of Mount Etna in Sicily, and Bolgheri on the coast of Tuscany.

Very deep in color, violet-tinged red; aroma and flavor of a mixture of berries (blackcurrant, blackberry?) with a balancing savory herbal note behind, appetizing and complex. When young, this shows a hint of oak on the palate, but this will integrate as the wine ages. Extremely well made, as one would expect; clean, fresh, direct, expressive, distinctive wine.