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**EMILIANO FALSINI COSTA TOSCANA 'LIMITE'**

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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:** 100 - 120m elevation, clay soils

**Typical Harvest Time:** Mid-September

**Maceration & Fermentation:** manually harvested, spontaneous fermentation in small open containers, 35% of whole cluster, skin contact for 14 days with daily punch-downs

**Aging:** 10 months in new small barrels

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

**Production:** 1,700 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 violet-tinged red in color, opaque in the middle; aroma and flavor of black fruits, flowers, thyme, and some biscuity oak aroma; very long, very complex. This is surprisingly welcoming on release, but I would guess this will age very well for at least 10 years. Again, perfect expressive winemaking, technically correct but not clinical.