



GUIDORICCIO DA FOLIGNANO

2013

haiku



Haiku 2013 Toscana I.G.T.

The first Haiku vintage was in 2009 and the wine is a blend of three varieties: 50% Sangiovese, and 25% each of Cabernet Franc and Merlot. During the planting of the second section of the Montebuoni vineyard, completed in 2001, it was decided to experiment with the renowned international variety, Cabernet Franc, which Ama had never used. After a careful analysis of soil and climate, it seemed that Cabernet Franc really would give good results and in 2001 it was planted on two small parcels, identified by the estate's land register numbers 84 and 85, respectively of 1.47 and 0.47 hectares. The almost two hectares were planted

with Cabernet Franc clone 214 (a variety popular in Bordeaux for its production of cellarable wines) grafted onto rootstock 110R.

Aspecting: north east – south west

Soil: clay and limestone

Altitude: 508–420 metres asl

Training system: Merlot and Cabernet Franc as vertical trellis, single Guyot; Sangiovese as spurred cordon.

Vine density: 5,200 plants/h

First vintage: 2009

Blend: 50% Sangiovese; 25% Cabernet Franc; 25% Merlot

Clones: Cabernet Franc 214; Merlot 181 and 343; Sangiovese CH21, CH22, CC 2002, and CC 2004. Rootstock 420A

HARVEST

Climate:

Frequent rains has characterized first months of 2013. The weather improved during the month of April with a rapid rise in temperature that has led the revival of vegetation. May cold as winter and rainy slowed all the work and the growth of vegetation that has been done about 15 days late. Summer finally came in the second half of July. Hot August days with beautiful light and sun. The first half of September was characterised by sunny days, while the second part of the month the maximum temperatures are lowered, leading to harvest the grapes early.

Harvest was entirely by hand, filling 10–12kg crates, followed by inspection on a sorting bench.

Vinification: fermentation was started using ambient yeasts, separately for each variety and in steel tanks at a controlled temperature of 30–32 °C, with manual pumpovers and total cuvaion of 25 days for the Sangiovese, 25 days for the Merlot and 25 days for the Cabernet Franc.

After first racking, the wine was transferred to barriques for malolactic fermentation.

Maturation: assemblage of the three varieties took place after malolactic fermentation, then the wine was transferred for 12 months to fine-grain oak barriques, of which 30% were new and the rest were second passage.

The wine was bottled on 2 August 2015, producing 10,450 standard Bordeaux bottles, 1,110 magnums.

Colour: deep crimson with ruby nuances.

Nose: a woodsy fruitiness hinting mainly at blackberry; the spice shows touches of ripe pepper, green peppercorns, nutmeg, and sandalwood. Balsamic, almost mentholated nuances.

Mouth: rich, muscular, elegant, velvety, and lingering.

Proof: 13%

Total acidity: 5.4 g/l

Residual sugar: ≤ 1 g/l

Extract: 29.3 g/l