

## OLTRESOGNO 2024

*Cabernet Sauvignon finds in Bolgheri the best conditions to grow due to the type of soil and of microclimate. This is the reason why it has been selected as one of the three main grape varieties of the DOC Bolgheri appellation, and coming to full maturation expresses its great power and elegance.*

### THE 2024 VINTAGE

The 2024 vintage began with abundant rainfall in spring, which replenished the soil's water reserves. The cool start to the summer gave way in July to the long, hot sunny days typical of the Bolgheri coast.

As always, the Mediterranean breezes helped maintain the excellent quality of the grapes at the most important stage of their ripening. The harvest ended on 21st September with the Cabernet Sauvignon variety.

A distinctive feature of this vintage is the marked freshness and potential alcohol of the red wines, combined with an intriguing tannic texture.

**Denomination:** Cabernet Sauvignon Toscana IGT

**Grapes:** Cabernet Sauvignon

**Fermentation:** Alcoholic fermentation and maceration for about 3 weeks in stainless steel.

**Maturazione:** Half of the wine refines in stainless steel to preserve the fruity notes, the other part matures for about 6 months in used and new barriques and tonneaux of medium roasted French oak.

**Aging:** Minimum 6 months in bottle.



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