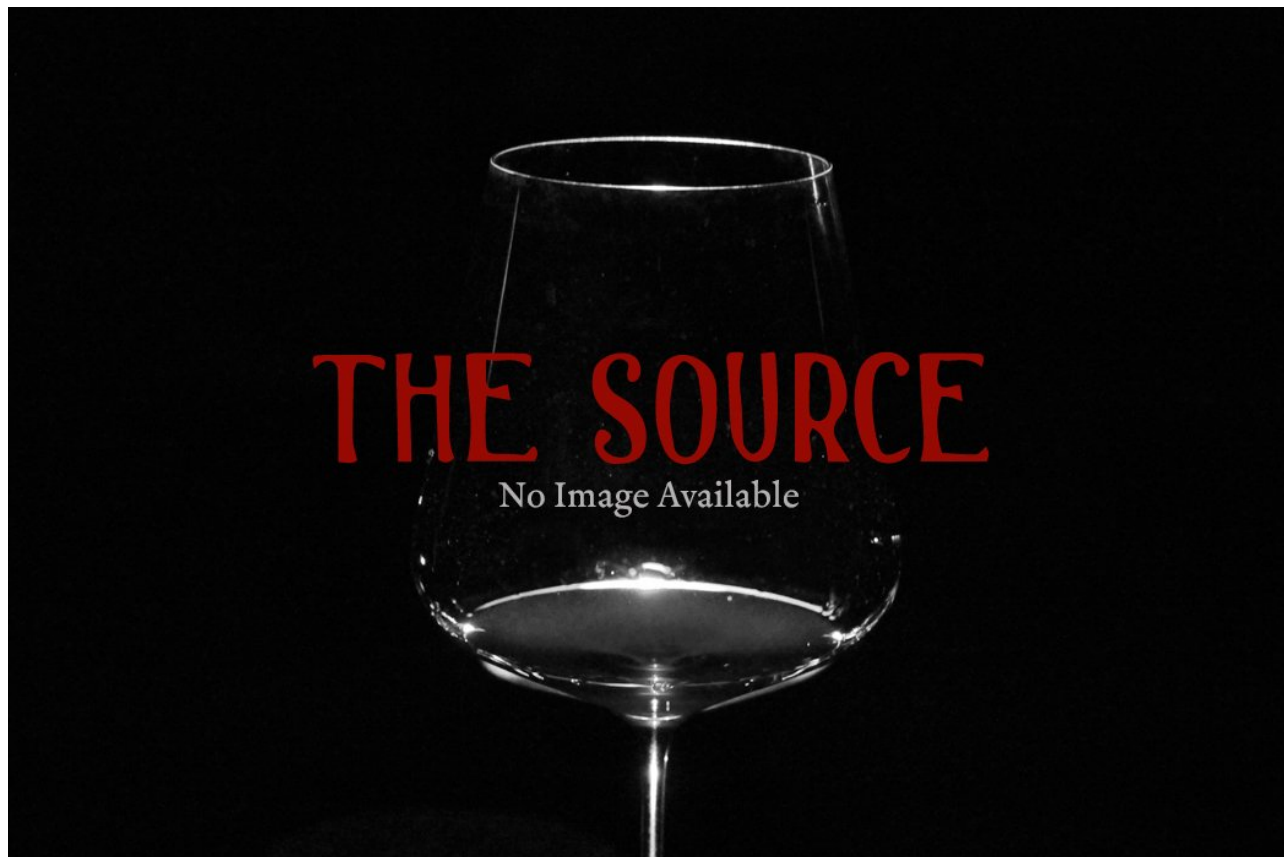


THE SOURCE  
GIACOMO BARALDO  
TUSCANY



2019 TOSCANA ROSSO, CRU, 'CACCIALUPI'

PRODUCER OVERVIEW

The artistic, free-thinking, and technically astute enologist and vignaiolo, Giacomo Baraldo, acts on intuition guided by his near decade of experiences in Bordeaux and Burgundy, Patagonia and New Zealand. Though his wines are exploratory and diverse, his single-site Sangioveses are his inspiration to unlock the potential of Monte Cetona, a geologically complex solitary limestone mountain halfway between Rome and Florence.

VINEYARD DETAILS

"Caccialupi" (named after local wolf/lupo legend) comes from 0.8ha of Sangiovese planted in 1970 on a medium slope facing south/southeast at 540-550m on limestone and galestro bedrock and a topsoil calcareous and iron-rich red clay and silt.

CELLAR NOTES

10% whole cluster natural ferment for 25-32 days with 2-3 daily punch downs. Aged 18 months in 228-500l old French oak, full ML, and 6 months in steel. No fining or filtration.



