

LE DIFESE

2024

Appellation: Toscana I.G.T.

The season in brief

The 2024 vintage began with a cold, rainy autumn followed by a mild, dry winter, which led to an earlier heat accumulation compared with 2023. Between late February and March, a return of cold weather accompanied by continuous rainfall helped restore water reserves. The cool temperatures in March did not hinder the regular start of vegetative growth. An initially warm and sunny April prompted early and very uniform budbreak, with no significant drops in temperature. Only in the second half of the month was there a slowdown in development due to the return of cold weather and rain, fortunately without frost or snowfall. May and June provided optimal conditions for flowering and fruit set. July was warm but well-ventilated, leading to veraison about a week early. August maintained high temperatures, tempered by a mid-August weather front. Phenolic ripening was completed in balance with technical ripeness thanks to cool nights, significant temperature shifts, and optimal vegetative conditions.

The wine

After a period in oak barriques, mostly French and of second and third use (barriques previously used for Guidalberto), the wine is transferred to stainless-steel tanks at a controlled temperature of 3–4°C to give it the proper tartaric stability before bottling. This is followed by ageing in glass before release to the market.



First Vintage:

2002

Blend:

Sangiovese and Cabernet Sauvignon

Fermentation:

In stainless steel at controlled temperature, completed at the end of October

Wood ageing:

Brief period in used French oak barriques

Bottle ageing:

7 months

Technical data:

Alcohol: 13.50% • pH: 3.50 • Total acidity: 5.86