



PRODUCER PROFILE

Winery Owner(s):
Federico Carletti / Francesco &
Maria Stella Carletti
Winemaker:
Maria Stella Carletti
Winery Founded:
1998
Region:
Tuscany

WINE STORY

Following the success of Poliziano's traditional Morellino di Scanzano at its Lohsa project in the Maremma, the winery decided to create a wine in the Maremma that was an analog to its Bordeaux blend Le Stanze. The new wine was named Mandrone after a hill in the vineyard. Like Le Stanze, it is based mainly on Cabernet Sauvignon. However, to give it a distinctly Mediterranean character appropriate for the Tuscan coast, Mandrone also has small but important additions of the Spanish varieties Alicante and Carignano. The result is unique and recognizable.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Comune di Magliano in Toscana |
| ELEVATION: | 100-130 meters |
| SOILS: | Galestro (schist-based soil) with an abundance of embedded fossils and larger rocks |
| TRAINING SYSTEM: | Guyot and spur-pruned cordon (cordone speronato) |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | 24 years (planted 1994) |
| YIELD: | 5,000 kg per hectare |
| GRAPES: | 80% Cabernet Sauvignon; 20% Alicante, Carignano, and Petit Verdot |
| TYPE OF YEAST: | Native |
| FERMENTATION: | Selection of grapes by optical sorter |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes, in 6,000- to 8,000-liter French oak vats |
| FILTRATION: | Filtration with 5-micron polypropylene cartridges |
| AGING CONTAINER: | 225-liter French oak barriques |
| AGING TIME: | 18 months |
| BOTTLE AGING TIME: | 6 months |
| PRODUCTION: | 15,000 bottles per year |
| VEGAN: | Yes |

TECHNICAL DATA

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| ALCOHOL: | 14.50% | TOTAL ACIDITY: | 6 g/l |
| RESIDUAL SUGAR: | < 1 g/l | EXTRACT: | 32 g/l |