

# The Icon Wine Guide



CARNASCIALE



Il Carnasciale  
Il Caberlot 2021

# Unknown Grape Made Legendary



## The Heart of Il Carnasciale

Il Caberlot 2021 from world-renowned Il Carnasciale reflects a quiet commitment to care, precision, and respect for the land. Situated in the southern Chianti mountains in the Valdarno di Sopra, the secluded hilltop estate lies between Florence, Siena, and Arezzo. Run by the Rogosky family — Bettina, her son Moritz, and granddaughter Carla-Elle — in collaboration with enologists Peter Schilling and Marco Maffei, the winery focuses exclusively on the rare Caberlot grape, a natural crossing of Merlot and Cabernet Franc.

Caberlot is cultivated exclusively at Il Carnasciale. The vines are farmed organically and entirely by hand — from pruning to leaf management — with no chemical fertilizers, herbicides, or pesticides. Biodiversity and soil health are central to their philosophy, guiding every choice in the vineyard and cellar.

Innovation is embraced only when it serves the wine's integrity. With extremely limited production and a meticulous, artisanal approach, Il Caberlot is a singular expression of variety, place, and unwavering dedication to craft.

# Inside the Bottle

## VARIETAL

100% Caberlot

## COUNTRY

Italy

## REGION

Tuscany

## APPELLATION

IGT Toscana

## ABV

13.5%

## LONGEVITY

25-40+ years

## TOTAL BOTTLES PRODUCED

750ml: 4,568

1.5L: 4,020

3L: 140

## FIRST VINTAGE PRODUCED

1988

## AVAILABLE FORMATS

750ml | 1.5L | 3L

## ANALYTICAL DETAILS

TOTAL ACIDITY

3.6 pH



## APPEARANCE

Intense red berry color with violet nuances

## NOSE

Dark berries, vegetal earthy notes, light spices

## PALATE

Intense, well-defined aromatics lead into a supple, finely grained tannic structure, supported by vibrant acidity and a persistent, fresh finish marked by elevated sapidity

## FOOD PAIRINGS

Grilled and braised red meats, or mature cheeses

## SERVING TEMPERATURE

57-60°F

Antonio  
Galloni

98+ PTS  
2021

Wine  
Spectator

97 PTS  
2021

# Vineyard

## VINEYARD SIZE

3.5ha across 5 plots (Carnasciale, Selva, Vincaie, Perelli, Volpate).

## FARMING PHILOSOPHY

Organic using some principles of biodynamic.

## AVERAGE CLIMATE

The Valdarno di Sopra is characterized by its altitude, allowing very good ventilation, cool nights, and a slow maturation of the grapes.

## CONDITIONS IN 2021

A dry growing season with early spring budbreak in mid-April led to excellent fruit set and no humidity-related disease. Limited rainfall throughout summer, aside from brief July storms, resulted in a regular, dry harvest with highly expressive aromatics. The wines show above-average concentration and depth.

## HARVEST

Manual harvest began on September 19th.

## OTHER VARIETALS

Sangiovese

| ALTITUDE | SOIL                                   | AGE OF VINES                                       |
|----------|--|--|
| 300-450m | Sandstone and rock, limestone and clay | 5 plots planted in 1986, 1999, 2004, 2010 and 2013 |

| YIELD             | DENSITY                  | CULTIVATION                |
|-------------------|--------------------------|----------------------------|
| 2,000-2,500 kg/ha | 7,500 plants per hectare | Cordon, Guyot, and Gobelet |



## Vinification & Aging

### FERMENTATION

The grapes are destemmed and fermented in small stainless steel vats (8-10hL) with temperatures kept below 28-29° C. The cap formed by the mash is broken twice daily with a wooden cross to increase contact between the skins and the juice. The grapes from each vineyard and each day of harvest are fermented individually.

### SECONDARY FERMENTATION

Malolactic fermentation in barrel.

### FINING / FILTRATION

No.

### AGING

22 months in 225l barrels, 50-70% new according to the vintage, from France, mainly Burgundy.

### BOTTLE AGING

After the aging in barrel, the wines of the individual vineyards with the most distinguished character, structure, and aromatic intensity are assembled to mature for another 16 months prior to their release.

