CACHET WINE

Tenuta Gacci 2017

Code GACC002

This is only their second vintage release. Everything at Tenuta Gacci produces only one wine, the Rosso Rubicone IGT, a true expression of the estate's identity and dedication. The 2017 is complex, balanced and expressive, and will continue to develop greater depth and richness with time in bottle. Production is limited, making this a rare and worthwhile release to secure. Stock due to arrive November 2025.



Tasting Notes:

The 2017 vintage is a revelation of character and finesse. The nose is beautifully expressive and with red cherry, blackcurrant, ripe plum with hints of leather, liquorice and garrigue. On the palate, the wine is both powerful and graceful, its dark fruit core lifted by subtle notes of tobacco, cedar, and a touch of balsamic. The tannins, polished and supple, carry the complex aromas in perfect balance to a finish that is long, poised, and memorable. This is a wine of remarkable depth, elegance, and personality.

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Specification	
Vinification	Once harvested, the grapes are 100% destemmed but not crushed, allowing them to fall gently by gravity into stainless steel tanks for whole berry fermentation with indigenous yeasts, lasting 20 to 25 days with gentle extraction through occasional remontage. Following fermentation, each component is transferred to 20hl concrete tanks for malolactic fermentation before ageing in one year old 500 litre Slovenian oak barrels for 48 months, followed by 24 months in bottle. The wine undergoes no clarification or filtration, preserving its natural purity and microbiological stability.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2034
Country	Italy
Region	Emilia-Romagna
Area	Rubicone
Type	Red Wine
Grape Mix	58% Sangiovese, 22% Cabernet Sauvignon, 16% Merlot, and 4% Ancellotta
Genres	Fine Wine, Practising Organic
Vintage	2017
Body	Rich, bold and robust
Producer	Tenuta Gacci
Producer Overview	This property was officially founded in 2014 by the owner Sandra Lodi. The winery is located in Verucchio in the central Italian region of Emilia-Romagna, immediately north of the Republic of San Marino and 20 kilometres southeast of Rimini, which lies on the Adriatic Sea. There is a long history of viticulture in the area that can be traced back to the Etruscans and until at least 1000 BC, the ancient village was chosen to cultivate different qualities of vines, exporting their wines across the Alps with close contact with the East and North Europe, becoming an “international” port and an important stop on the Via dell’Ambra. The Gacci Estate produces a single wine, the first released vintage of the estate's wine the red Rubicone Rosso IGT, was 2016. **Read more online**
Closure Type	Cork
Food Matches	Drink with Ragù