

PODERE IL CARNASCIALE

THE VALD'ARNO DI SOPRA

Podere Il Carnasciale is situated in the southern Chianti mountains in the Vald'Arno di Sopra region of Tuscany, thirty kilometers north of Siena and Arezzo and sixty kilometers south of Florence, just outside of the Chianti Classico region inland, overlooking the Arno valley.

The Vald'Arno di Sopra territory already figured back in 1716 in Cosimo di Medici's famous bando, specifying the bond between origin and quality, together with Chianti, Pomino and Carmignano, a precursor for today's AOC and DOC denomination of origin system.

Tuscany is huge.. you can ski and you can lie on the beach.. the estate is located in the middle of this vast region high up at 425 meters above sea-level at the junction of the Arno and Ambra valleys.

- located in central Tuscany in the middle of the golden triangle between Florence, Siena and Arezzo
- Vald'Arno di Sopra region already recognized over 300 years ago for its specificity and quality
- a more tempered climate than on the coast due to the altitude, the numerous mountains and valleys and the true biodiversity



LA FAMIGLIA

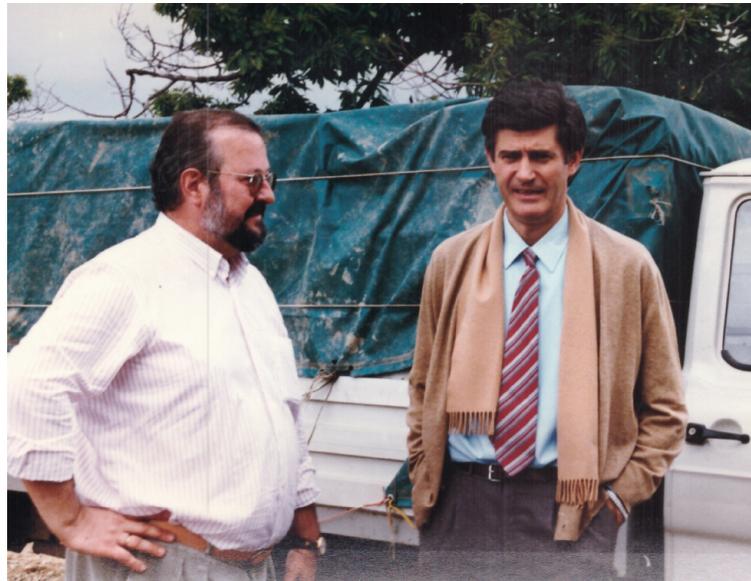
Podere Il Carnasciale is run by the Rogosky family together with the team, and is a winery that lives for, but also from, the wines it produces. Pursuing my father Wolf Rogosky's idea and vision, the estate is run today by me, Moritz, together with my mother Bettina and my daughter Carla-Elle. Marco Maffei has been with us for over 10 years now and is the technical director in charge of the vinifications and the absolute quality of our wines.

- a family-run winery with in-house enologist, wine-maker and agronomist
- a creative and open-minded approach to crafting a truly singular and totally tuscan wine

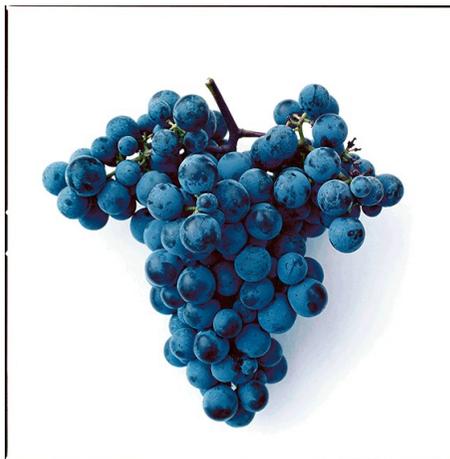
THE CABERLOT VARIETY AND THE FIRST VINEYARD

The variety that we call Caberlot was first identified in the late 1960's in an abandoned vineyard near Padua by the agronomist Dr. Remigio Bordini, a distinguished gentleman of a certain age with whom we still work today.

After hearing of this discovery Wolf met Dr. Bordini and the enologist Vittorio Fiore in the early 1980's, and following the bitter frost of 1985 set out to produce a great wine of truly unique character. The first vineyard called Carnasciale covering 0,3 hectares was planted in 1986 in high density, en gobelet / albarello / head-trained, with 11.000 vines per hectare. The autochtonous terroir, rocky and on slope, had seen nothing but the culture of olive trees for over two hundred years as there had been no vines, no cellar and no barrels at the Carnasciale farm.



While the grape has the organoleptic characteristics of Cabernet Franc, its ampelographic profile seems closer to that of Merlot, which leads us to assume that the loose-cluster Caberlot grape may be a natural, spontaneous crossing of the two varieties.



The so-called french varieties have historically been planted in the north of Italy.. Cabernet Franc, Merlot, Carmenere, but the late ripening and low sugar producing Caberlot appears to be something unique. To date we have decided to not DNA-test the variety, preferring to deepen our experience and knowledge with every new vintage, of which there have been 32 to this day.

- A variety that officially does not exist, let's call it private, but whose unique qualities are recognized around the globe

THE VINEYARDS, TODAY

Two further plots were planted in 1999 and 2004, the 0,8 Ha Selva vineyard 10 kilometers north and the 1 Ha Vincaie vineyard 3 kilometers east. In order to expand our terroirs, the Perelli and Volpaie vineyards were planted in 2010 and 2013, for a total vineyard surface today of just under 5 hectares.

Carnasciale: 0,3 ha planted in 1986 on sandstone and rock, limestone and clay, south-east facing slope, gobelet-trained

Selva: 0,8 ha planted in 1999 on Loess, cordon-trained

Vincaie: 1,0 ha planted in 2004 on shell-based sand and clay, south-west facing slope, cordon-trained

Perelli: 0,9 ha planted in 2010 on shell based sand and rock, south-west facing slope, guyot-trained

Volpaie: 1,6 ha planted in 2013 on Loess, north-east facing slope

- 5 distinct vineyards, 5 terroirs or climats as we like to call them, 5 distinct expressions of the Caberlot grape

WORK IN THE VINEYARDS, WORK IN THE CELLAR

The Caberlot variety is cultivated exclusively at Podere Il Carnasciale, we are the only winery to farm and vinify this grape, and we are what one could call a 'haute couture' winery, where extreme care and craft go to detail, precision and quality.

Our work in the vineyards is carried out with the utmost respect for the soil and the plants. Pruning, budding and leaf-management are all done manually, and we do not use chemical fertilizers, herbicides or pesticides. All eventual sanitary treatments are natural and organic, and the grounds are labored only when necessary, with partial greening. Our vineyards are presently being converted to certified organic viticulture but the fact is that we have been working organically for over 10 years now.

Our harvest begins late in September with perfect phenolic ripeness of the grapes, and lasts for about 15-20 days, despite the fact that we have only 5 hectares. A severe selection is carried out in the vineyard, grape by grape and entirely by hand, with the motto 'what you would not put into your mouth will not go into the wine'. The small baskets are cooled in a refrigerated unit until they are brought to the cellar, and our yields do not exceed 25-30hl per hectare.

The grapes from each vineyard and each day of harvest are vinified separately, and the use of sulfites is kept to a strict minimum. The fruit is de-stemmed and gently fermented spontaneously in small stainless steel vats with temperatures kept below 28-29°C. The cap formed by the mash is broken twice daily, manually with a wooden cross, in order to favor the contact between the skins and the juice.



The malolactic fermentations in barrel are followed by aging in carefully selected french fûts and barriques of which 60-70% are new, depending on the vintage and the volume, principally sourced in Burgundy. We raise the wines in wood for a period of 22 months, racking them only once.

In the cantina we believe in minimally invasive, hands-off enology, allowing for the fruit, the vintage and the distinctive characteristics of each vineyard to play the leading roles. Elegance, aromatic precision, dynamic tension are what we look for in our wines.



- the Caberlot variety is grown exclusively at the Podere Il Carnasciale
- organic certification is under way
- hand selection in the vineyard and not on a sorting table
- Grand Cru yields of only 25 - 30 hl per hectare
- spontaneous fermentation in stainless steel, manual punch-downs, minimal intervention
- élevage in small barrels for 22 months, no fining, no filtering

THE WINES

A tasting of each barrel is conducted in May, prior to the bottling in September, to select the most complex, structured and aromatic wines for IL CABERLOT and the more fruit-driven and approachable wines to be labelled as CARNASCIALE, a true second wine.

We produce about 3.000 magnums, and since the 2013 vintage about 1.500 demi-magnums 'SOMMELLERIA' of IL CABERLOT, all hand-numbered by Bettina, and 6 to 8.000 bottles of CARNASCIALE, with 1988 being the first vintage for the first wine and 2000 the first vintage for the second.



- a tasting of each single barrel determines which wines become Grand Vin IL CABERLOT and which wines become CARNASCIALE
- Bettina numbers every demi-Magnum, Magnum, double-Magnum and 9 liter Salmanazar by hand

IL CABERLOT

IL CABERLOT is bottled unfiltered and unfiltered principally in magnums, which mature for a further 16 months in our cellar prior to their release. This format was chosen by my father Wolf at the very beginning, another one of his big ideas.



Always prominent are the notes of white pepper and flowers, as well as dried spices, sometimes bordering on the oriental, that distinguish the wine and give it a truly unique character, always recognizable. We recommend pulling the cork several hours in advance in order to allow for the wine to blossom and bloom.. a magnum drinks beautifully over 2, even 3 days.

An average of 3.000 Magnums are produced every year, together with 100 double-Magnums and (since the 2013 vintage about 1.000 0,75l demi-magnums called SOMMELLERIA, for selected restaurant accounts and sommeliers. The color of the label as well as the **X** change with every vintage, making every magnum even more rare and special.

CARNASCIALE



The CARNASCIALE is a true second wine, having seen the same vinification and care as IL CABERLOT, and is released 6 months after having been filled in 0,75l bottles. Generally the grapes from the somewhat younger vineyards go into this wine, but not always.

CARNASCIALE is a somewhat more forward wine, with marked floral notes of geranium as well as spice, which like IL CABERLOT express the characteristic white pepper notes of this grape variety.

6 to 8.000 bottles are produced, according to the vintage and are always labelled with the white **X**.

OTTANTADUE

The OTTANTADUE is a relatively new wine for us and is produced from estate-grown Sangiovese grapes. Launched in 2016, it represents our take on the iconic grape variety of Tuscany, in the context of the recently revived 100% organic Vald'Arno di Sopra DOC.



With spontaneous fermentation of the grapes in cement and 14 months aging in neutral stainless steel, our aim is to produce the purest and most crisp expression of Sangiovese possible.

The OTTANTADUE in its clear glass bottle is a tingling, juicy and precise wine, with the presence of a decisive structure and body. The foods which could be associated to this wine are many, in our opinion a spicy fish stew with tomato like the Livornonese-style cacciucco would be a match made in heaven.

An average of 8.000 bottles are produced in each new vintage.

WORLDWIDE

While Italy represents an important market for our wines, allocations of IL CABERLOT, CARNASCIALE and OTTANTADUE go out to 25+ countries around the globe.

It is never about quantity, but rather the quest for the ideal partner, who will understand the singularity of our wines, their very limited production and the intense sensations that they can procure.

We send out samples of the new vintages to the journalists and media we consider worthy of our esteem.. Antonio Galloni, Bruce Sanderson, Jancis Robinson and a selection of Italian and European writers.



vinous 97 pts

Podere Il Carnasciale 2016 Il Caberlot (Magnum)
Toscana, Mercatale Valdarno (Arezzo), Tuscany
Red wine from Italy
Drinking window: 2022 - 2041

The 2016 Il Caberlot (Magnum) is a knock-out. Rich, ample and expansive, with superb intensity, the 2016 has so much to offer. A rush of red cherry jam, wild herbs, mocha, rose petal, mint and blood orange builds in a towering, explosive Caberlot that captures all of the personality of this unique Merlot/Cabernet Franc hybrid. Deep, plush and beautifully resonant, the 2016 is a total stunner. It is also one of the very finest vintages I have ever tasted here. In a word: magnificent!

Antonio Galloni. Tasting date: July 2019

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falstaff
TOSCANA CENTRALE
TASTING 2020

PODERE IL CARNASCIALE
Mercatale Valdarno (AR)

has been awarded
97 POINTS
for the wine
IL CABERLOT TOSCANA IGT 2016

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Falstaff publisher

Ottmar Kiem
Ottmar Kiem
Falstaff Editor in Chief/Italy



2016 Il Carnasciale Il Caberlot

Rating 96	Release Price \$275	Drink Date 2020 - 2038	Producer: Carnasciale, Il
Reviewed by Monica Lerner	Issue Date 30th Aug 2019	Source Issue 244 End of August 2019, The Wine Advocate	From: Italy , Tuscany , Toscana
			Color: Red
			Type: Table
			Sweetness: Dry
			Type: Table
			Variety: Proprietary Blend

The 2016 Il Caberlot is a dark, spicy and intense wine that pricks the tongue with its freshness and its thickly concentrated fruit. The bouquet peels back with thick layers of blackberry, spice, leather and campfire ash. Those aromatic elements are all extreme, but they ultimately fit together with extreme precision. The wine offers just a hint of the pyridine, or green aromas you might expect of Cabernet Sauvignon, with plenty of the darkness and dimension you get with well-managed fruit harvested at optimal ripeness. The wine is fermented in steel and then aged in barrique (of which 80% are new) for 22 months. This wine is only released in magnum and some 3,150 magnums were produced.

- a solid track record of exceptional ratings and tasting notes
- to quote Nicolas Belfrage MW in The World of Fine Wine.. ' the most famous cult wine you've probably never heard of'

TODAY, THE FUTURE

As the second generation starts reaching out to the third, a number of projects, from small to huge, are on our desk and in the works.

LA RISERVA

The idea of vinifying and bottling a single vineyard IL CABERLOT RISERVA idea came to us while tasting 2 Atelier Centre France barrels of the 2016 vintage containing wine from the Vincaie vineyard, and which were simply taking more time than the others with their aging. We decided to keep them in the cellar a bit longer, for a total of almost 30 months in wood. 300 Magnums were bottled and labelled as IL CABERLOT RIS. VIGNA VINCAIE 2016.



BLANC'

Tuscany is not particularly recognized for its white wines, except for the traditional Vernaccias from San Gimignano. But there have always been white grapes, especially Trebbiano, a variety which is seeing a strong revival.. a very polished example is our neighbor Petrolò's Bogginà Bianco.

We at Carnasciale have decided to once again show audacity and plant a variety that has never tasted Tuscan soil and climate. The characteristics of our terroir as well as the skies above were taken into consideration but as we are still in the very early phases, that is about all we will let out for now..



LA CANTINA NUOVA, THE NEXT BIG STEP

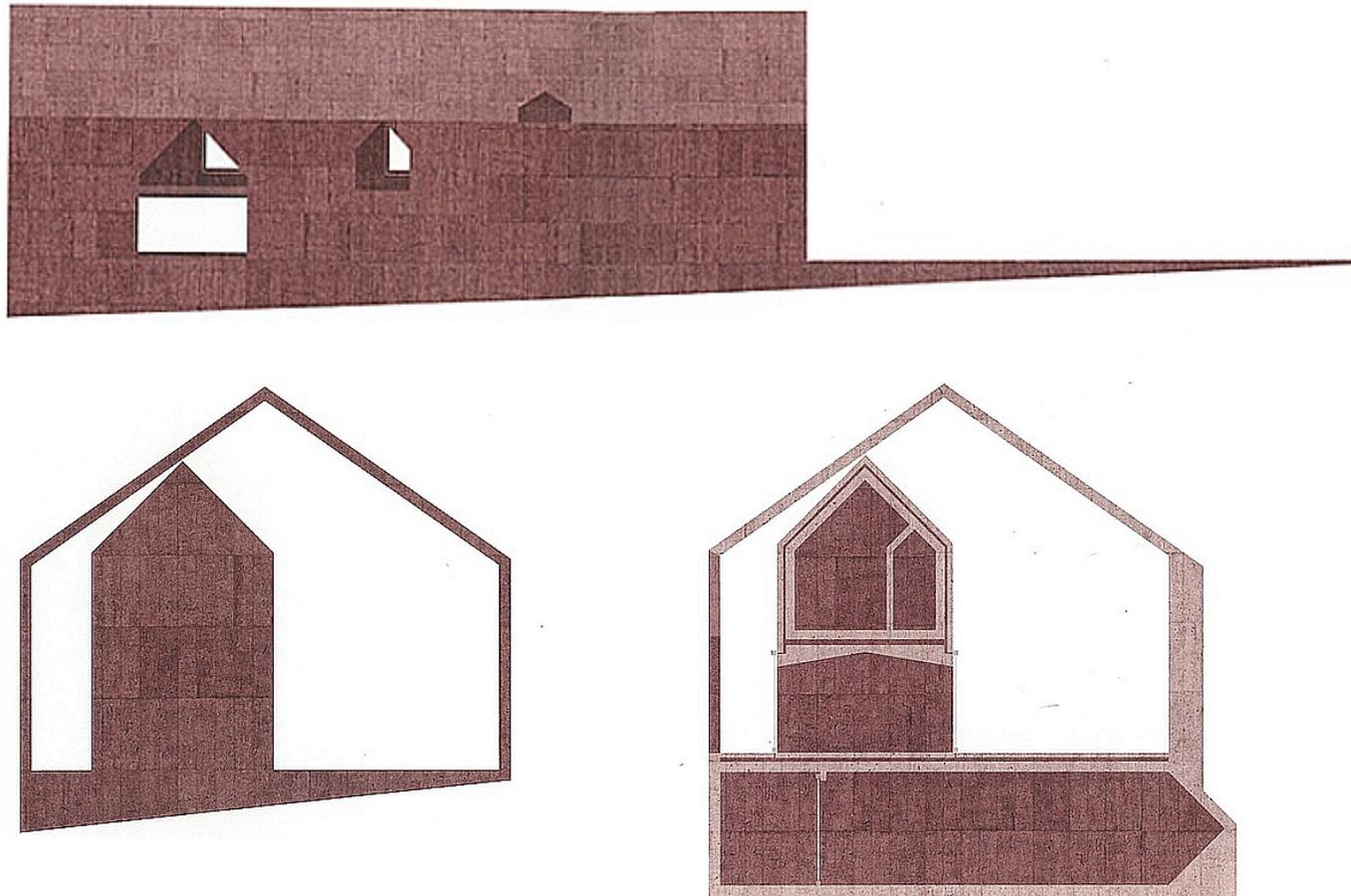
A few decades ago the acclaimed swiss architect Rudolf Olgiati conceived the plans for the restructuring of Carnasciale's classic casa colonica, reviving and transforming an abandoned property. Today his son Valerio Olgiati has drawn the plans for a sleek and contemporary winery overlooking the historic vineyard and the valleys beyond.

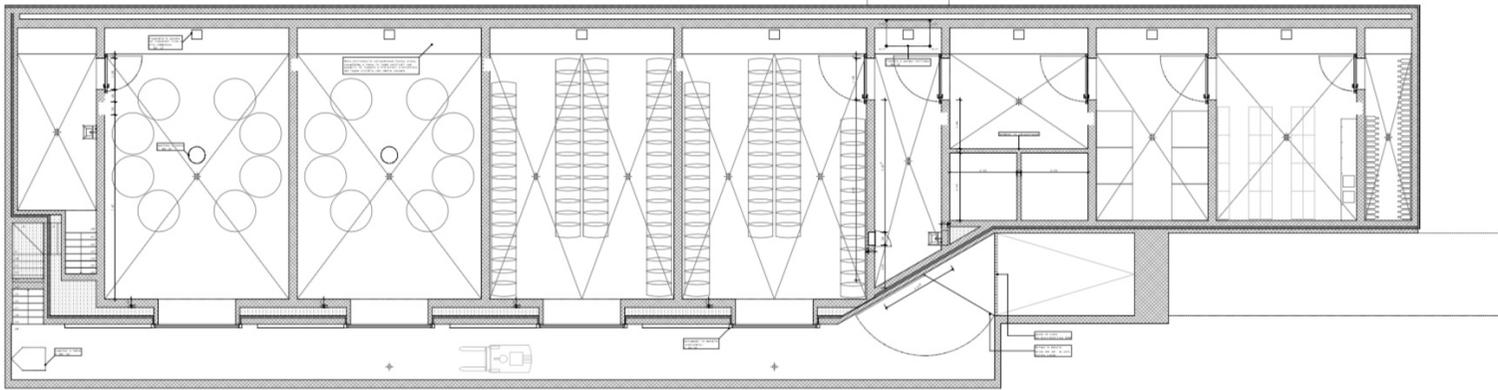
Five single vineyards are now in full production with a potential yield of 5.000 magnums of IL CABERLOT, while the younger vines provide the fruit for the second wine. This calls for a more adapted and suitable winemaking structure and a better working environment for the team. The basic installations of our current garage-style cellar facilities have started to show their limits.

Today, with the release of our 30th Vintage, IL CABERLOT and its uniqueness deserve a new cellar.

Valerio Olgiati has conceived a visionary and timeless building of significant architectural importance, destined to become a working and functional monument, the first and only of its kind in Tuscany and Italy.

The Cantina Ca'berlot will be an iconic centerpoint of reference in the Tuscan viticultural landscape, and the reflection of the serene passion and energy that go into the making of our wines





Grazie Mille!

