



# BIG HEAD

a head of our time

2022  
Summa

A.B.V. 14.6 %

R.S. < 3 g/L

T.A. 5.33 g/L

**BLEND** 40% Cabernet Franc  
40% Merlot (appassimento)  
20% Cabernet Sauvignon (appassimento)

**FERMENTATION** Carbonic + Ambient

**ESTIMATED PEAK** 2030-2034

**SERVE** 16-18°C

**UNFILTERED**

**WINEMAKER'S NOTES** We vinified each grape variety individually in concrete tanks before blending. The Cabernet Franc underwent a fresh fermentation process, whereas the Merlot and Cabernet Sauvignon were dried using a fan method. The fermentation of each variety lasted between four to five months. Post-fermentation, the wine was matured on lees for nine months in concrete tanks, with no stirring to enhance texture and complexity. We chose to bottle the wine in its purest form, unfiltered.

**SOMMELIER'S NOTES** On the nose, you'll find a pleasant array of ripe red fruits such as cherry, raspberry, and plum, complemented by intriguing notes of anise and soy, with a finishing touch of aged leather. The palate mirrors the nose with its ripe red fruit profile, yet it's tightly structured. The tannins offer serious grip, suggesting that the wine would benefit from additional aging or pairing with protein-rich dishes to soften their intensity. Consider pairing it with a striploin served in a peppercorn sauce for an ideal culinary experience. (April. 2024 - JL)

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