



JAC Cabernet Franc IGT Toscana Rosso BIO 2022

Querceto di Castellina

Type	Red wine
Origin	Italy, Toscana
Producer	Querceto di Castellina Toscana
Classification	IGT
Expansion	20 months French oak (225 lt.), 12 months in the bottle
Contents	75 cl
Vintage	2022
Enjoyment phase	up to 20 years
Serving temperature	16 - 18° C
Alcohol content	14.5 %
Grape varieties	Cabernet Franc
Awards	92 James Suckling, 95 Wine Enthusiast /
Article no	16767722

Comments

A Cabernet Franc grown 500 meters above sea level, Jac is the embodiment of elegance and passion. Crafted by Jacopo Di Battista, the visionary founder of Querceto di Castellina, this wine reflects the distinctive bright acidity and beautifully balanced body and character typical of our estate. The unique label pays tribute to Jacopo's love for cars and the iconic V8 engine, mirroring the finesse, power, and harmony found in every bottle of Jac. With only 1,100 bottles produced, Jac is a special, limited release wine and is available exclusively from the winery.

Pairing

An absolute wine of character that can be enjoyed on its own or paired with refined dishes such as game, lamb or mature cheese.

Tasting notes

The JAC Cabernet Franc IGT Toscana Rosso presents itself as an elegant wine, characterised by the altitude of 500 metres above sea level and the rich, mineral soil, which gives it its characteristic lively acidity. The 20-month barrique maturation gives it notes of red berries, vanilla and cedar wood, complemented by fine, ripe tannins. The 12 months of bottle ageing ensure a harmonious balance and a long finish. With its medium to full body, the wine combines finesse and structure and is characterised by a variety of flavours and balance.