

Lupicaia



Vintage	2011
Region/Origin:	I.G.T. Toscana Rosso
Grape Varieties:	Cabernet Sauvignon 90%, Petit-Verdot 10%
Production:	32.000 bottles (6 bottles per wood case) Available also in Magnum 1,5 liters, Double Magnum 3,00 liters and Methusalem 6,00 liters

VINEYARD

Location:	120 meters above sea level, facing a south/south-western exposure
Density per hectare:	3.600 to 4.200 plants/ha
Training system:	Cordon trained
Harvest:	grapes are hand picked at the beginning of September till beginning of October
Sugar content at harvest:	260 gr/liter

VINIFICATION

Maceration:	16 days for the Petit-Verdot 20 days for the Cabernet Sauvignon
Temperature during fermentation:	29° C at controlled temperature
Ageing:	Each variety is aged separately in tonneaux d'Allier for about 22 months
Bottling date:	April 2014
Alcohol degree:	14 % alc.vol.
Total Acidity:	5,70 g/l
Oenologist:	Carlo Ferrini



AWARDS

Tre Bicchieri **Gambero Rosso**, Cinque Grappoli **Bibenda FIS**, Quattro viti **Vitae AIS**, 95/100 **Veronelli**, 95/100 **Robert Parker**, 95/100 **Falstaff**, 92/100 **Luca Maroni**, 91/100 **Doctor Wine**, 16.5/20 **L'Espresso**