



# Lupicaia

2005 HARVEST

*INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA*

**Region/Origin:** I.G.T. - Indicazione Geografica Tipica - Rosso di Toscana - (Toscana I.G.T.)

**Grapes:** Cabernet Sauvignon 85%, Merlot 10% and Petit-Verdot 5%

**Location:** 120 m above sea level, exposition South/South-West

**Training system:** Spurred Cordon

**Vine density per hectare:** between 3.600 and 4.200 plants/ha

**Harvest:** From September 9 for the Merlot and from September 25 for Cabernet Sauvignon and Petit-Verdot.

**Fermentation:** In stainless steel vats at 31-32°C, 18 days for the Merlot and 21 days for the Cabernet Sauvignon. Malolactic fermentation for about one month.

**Aging:** The wine was aged separately in French oak barrels from Allier/Tronçais for 18 months

**Bottling:** September 2007

**Alcohol:** 13,5% vol.

**Total Acid:** 5,20 g/l

**Production:** 25.000 bottles (6 bottles in wood case).

Available also in Magnum, Double Magnum and Methusalem bottles.



**Oenologist:** Carlo Ferrini

