



Lupicaia

2006 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 5 for the Merlot and from October 1 for Cabernet Sauvignon and Petit-Verdot.

Fermentation: In stainless steel vats at 31-32°C, 16 days for the Merlot and 20 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: 14% vol.

Total Acid: 5,90 g/l

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

Available also in Magnum, Double Magnum and Methusalem bottles.



Oenologist: Carlo Ferrini

CASTELLO DEL TERRICCIO