

# Lupicaia

2007 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.

**Sugar level at harvest:** 255 g/l

**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.

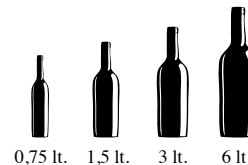
**Aging:** The wine was aged separately in French oak barrels from Allier/Tronçais for 18 months

**Bottling:** March 2010

**Alcohol:** 14,5% vol.

**Total Acid:** 5,90 g/l

**Production:** 23.000 bottles (6 bottles in wood case). Available also in Magnum, Double Magnum and Methusalem bottles.



**Oenologist:** Carlo Ferrini

