



## CASTELLO DEL TERRICCIO

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### LUPICAIA 2021

**Name:** I.G.T. Rosso Toscana (Lupicaia)

**Manufacturer:** Vittorio Piozzo di Rosignano Rossi di Medelana

**First Vintage:** 1993

**Grapes:** Cabernet Sauvignon, Petit Verdot

**Analytical data:** 15,5% vol.

**Type of land:** The soils are rich in iron minerals with the presence of stones and fossils. The vineyards overlook the Mediterranean and benefit from a unique reflection of the sun, a moderate breeze from the coast and the abundance of sunlight, which promotes a unique ripening.

**Breeding system:** Spurred cordon.

**Plant density:** The historic vineyards range from 3,600 to 4,200 stumps, while the most recent vineyards are 6,250 stumps at 120 metres above sea level, with a South/South-West exposure.

**Climatic trend:** The 2021 season began with a rainy and mild winter that allowed the soil's water reserves to be replenished. After a dry March, budding occurred in the first two weeks of April. The gradual increase in temperatures, with normal rainfall, allowed for regular shoot growth, leading to excellent flowering at the end of May. Since June, there has been a fully summery weather with slightly higher-than-average temperatures and a near-absence of precipitation, bringing veraison to the last week of July. The drought continued throughout August and September, but spring rains and deep soils allowed the vines to avoid excessive water stress, creating the conditions for small, highly concentrated grapes with high quality potential. September was warm and sunny and free of rain, allowing us a harvest "à la carte" to express to the maximum the qualitative potential of each individual vineyard. The red harvest took place essentially during the month of September.

**Harvest period:** End of August until the beginning of September.

**Winemaking notes:** After being harvested by hand, the grapes are gently de-stemmed and pressed, with particular attention to conserving the skin of the berries. Alcoholic fermentation takes place in open cap stainless steel tanks at a controlled temperature with maceration of the grapes for about 20 days. Daily draining allows for the perfect extraction of the aromatic bouquet and the right tannic balance, with important structure that will allow a long aging.

**Aging:** Aging takes place in French oak barrels for a period of about 22 months followed by a further one in the bottle before it's marketed.

