



CASTELLO DEL TERRICCIO

LUPICAIA 2019

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% 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: 3,600 vines/hectare for old vineyards; 5,600 vines/hectare for the new vineyards

Climatic trend: The 2019 vintage was characterized, more than most, by highly variable weather, alternating between periods of cold and rain and long phases of drought and heat. After a normal winter, budbreak occurred in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down vegetative growth, leading to flowering that was 10 days later than average. In June, very hot and dry weather suddenly arrived, with temperature peaks of 37°C reached at the end of the month. Throughout the summer, the weather remained hot and sunny, with temperatures about 2°C above average and 45 consecutive days without rain. In the last week of July, the long dry spell was interrupted by two days of rain, which helped bring temperatures back to seasonal norms, creating ideal conditions for ripening. Harvest began slowly on September 5. As usual, the last week of September brought a drop in temperatures, which allowed us to preserve great finesse and aromatic freshness. After another episode of rain after September 21, sunny conditions returned, enabling us to complete the harvest of the later-ripening varieties on October 4.

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.

