



## CASTELLO DEL TERRICCIO

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### LUPICAIA 2020

**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:** 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:** After a mild and rainy winter, March saw a temporary drop in temperatures with some nights below 0°C. The rest of spring was generally warm, with normal rainfall, ensuring regular vegetative development until flowering, which occurred between May 20th and 25th.

In June, an intense rainy passage towards the middle of the month preceded a very long period of drought, characterized by a substantial absence of rainfall and scorching temperatures until the end of August. The veraison took place evenly and quickly between July 20th and 25th, starting the ripening of the grapes under a burning sun.

The high temperatures and the strong temperature range between day and night have favored optimal maturation of the Syrah, enhancing its aromatic concentration, spice and elegance. At the end of August, beneficial rains arrived accompanied by a significant drop in temperatures, with nighttime lows of up to 13°C: ideal conditions to complete the maturation of Petit Verdot, preserving its freshness, structure and tannic balance.

Towards the end of September, a new rainy passage brought the weather conditions back to normal. The water absorbed by the bunches helped rebalance the alcohol content, allowing the harvest to conclude in optimal conditions by the first days of October.

**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.

