



## CASTELLO DEL TERRICCIO

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### LUPICAIA 2012

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

**Manufacturer:** Gian Annibale Rossi di Medelana, Vittorio Piozzo di Rosignano Rossi di Medelana

**First Vintage:** 1993

**Grapes:** Cabernet Sauvignon, Petit Verdot

**Analytical data:** Grado Alcolico: 14,00%

**Type of land:** The soils are rich in ferrous minerals with the presence of stones and fossils. The perfect inclination towards the Mediterranean sea, a unique reflection of the sun, the light breeze of the coast and the abundance of sunlight promote a unique and exclusive ripening.

**Breeding system:** Spurred cordon

**Plant density:** 3.600 vines/Ha. for the old vineyards; 5.600 vines/Ha. for the new vineyards

**Climatic trend:** Autumn and Winter were quite rigid and prolonged, with repeated snowfalls in January. Due to the below average temperatures, budding was delayed by about 15 days, from the second week of May the temperatures tended to rise, accelerating the arrival of summer. In mid-June some rains allowed the plants to recover the water supply that was missing in May. The summer was very hot, with temperatures above the seasonal average. The natural inclination of the land of the Castello del Terriccio, the good ventilation and an alternation of temperatures between day and night, have allowed a balanced and optimal ripening of the grapes.

**Harvest period:** The grape picking, carried out strictly by hand, began in mid-September, and was characterized by healthy grapes and perfect veraison. After a first selection in the vineyards at the time of the manual picking, the Lupicaia grapes are selected again in the cellar on the sorting table.

**Winemaking notes:** After the manual selection on the sorting table, the grapes are gently de-stemmed and pressed carefully, in order to not break the skin of the berries. Alcoholic fermentation takes place in open-cap stainless steel vats at a controlled temperature, with maceration of the grapes for about 20 days. Daily délestages allowed the extraction of the aromatic bouquet and the right tannic balance, with an important structure that will allow a long aging.

**Aging:** The ageing takes place in new French oak tonneaux for a period of about 22 months, followed by a further refinement in the bottle before being marketed.

