



## CASTELLO DEL TERRICCIO

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### LUPICAIA 2014

**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:13,5%

**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:** A somewhat unusual year in all of Italy, but certainly misjudged in regards to the Tuscan Maremma. We have had abundant rains, but not as excessive as in other areas of Italy. The winter was quite mild, while the spring, which started late and with colder temperatures than the seasonal norm, contributed to delaying the budding. In May the vegetation exploded with the arrival of warmer temperatures. Summer was characterized by sunny days and average temperatures until the beginning of July. From the first ten days of July there have been some disturbances that have led to precipitation and lower temperatures, decreeing the end of summer already in mid-August. The north wind in early September allowed the grapes to dry out and ripen slowly. The trend of this vintage is very evident in the wine's alcohol content, but above all for the spicy notes and the great aromatic component that makes the wine pleasant even at a young age.

**Harvest period:** The grape picking, carried out strictly by hand, began on the 10th of September for the Petit Verdot and Cabernet Sauvignon grapes. 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.

