



CASTELLO DEL TERRICCIO

LUPICAIA 2015

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: The climate was characterized by both a winter and an early spring with abundant rainfall, which allowed the accumulation of important water reserves. The germination was earlier than last year, as well as the flowering which began after the middle of May, which was followed by an excellent fruit set. From a health point of view, the vineyards did not present particular plant disease problems. There was an advance of veraison of about ten days. After a fluctuating April - May, from June to July high temperatures were recorded well above the seasonal average with a strong lack of rain, after mid-August the situation changed again with providential rainfall and the consequent lowering of temperatures, restoring the ideal conditions for the continuation of the vegetative cycle of the vine, bringing the development and consequent ripening of the grapes back to optimal conditions.

Harvest period: The grape picking, carried out strictly by hand, began in mid-September for the Petit Verdot and Cabernet Sauvignon grapes, 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.

