



CASTELLO DEL TERRICCIO

LUPICAIA 2016

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: Alcohol degree: 14,50%

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: 2016 was certainly one of the most standard vintages of the last decade. Rainfall has timely satisfied the needs of the vines: abundant to regular rain in March, May and June, and consistent rain at the end of July, followed by a warm and sunny August and September. The temperature was ideal: a mild end of winter, which was initially concerning, turned into a cool spring. The development of the bunches stabilized with the pleasantly warm summer, with significant temperature excursions. The growth of the bunches was consistent and led to a very good production, perfect aging.

Harvest period: Harvest is done by hand for the Petit Verdot and Cabernet Sauvignon grapes starting in mid September. After a first selection in the vineyard, the Lupicaia grapes are carefully selected a second time on the sorting table once in the cellar.

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.

