



## CASTELLO DEL TERRICCIO

---

### LUPICAIA 2017

**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:** Alcohol degree: 15,00%

**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:** 2017 was one of the hottest, driest years of the last decade. The winter was particularly mild with rains within the norm. Consequently, the vines budded much sooner than usual, almost two weeks in advance. The vegetative cycle was accompanied by hot weather with very little rain from the month of March, interrupted by a sudden drop in temperatures at the end of April. The hot, dry weather returned in May, limiting vegetative development and the size of the bunches, while flowering occurred under excellent conditions. There was virtually no rain in July and August but fortunately the hot weather was offset by cooler temperatures at night. The harvest began early at the end of August, continuing through until the last week of September in hot weather and under sunny skies. Rain showed up around the middle of month, cooling temperatures down and creating the perfect conditions for the later-ripening varieties.

**Harvest period:** End of August until end 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.

