



CASTELLO DEL TERRICCIO

LUPICAIA 2018

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: 14 % vol.

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: After several years in which winter seemed to be little more than a memory, 2018 brought a return to normal climatic conditions, with temperatures spending enough time below zero for the vines to begin their well-deserved winter rest. The spring will be remembered as one of the wettest in history, with three times the seasonal average rainfall and high temperatures in April. Despite late budbreak, the weather conditions and rapid growth of the shoots enabled the vines to catch up and bloom a week earlier than anticipated. For the entire month of May and – to a lesser extent – June, rainfall remained above average and it was only in July that we received some respite, with a warm and dry month. Veraison took place between the 22nd and 25th of July, and August was as hot as it had been the previous year, but slightly wetter. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. September was warm and dry. Temperatures were higher than the seasonal average, but cooler nights enabled the vines to recover and preserve the aromas and acidity. The red grape harvest began on the 31st of August with the Merlot and ended on the 8th of October with 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.

