



CASTELLO DEL TERRICCIO

CASTELLO DEL TERRICCIO 2019

Name: I.G.T. Rosso Toscana (Castello del Terriccio)

Manufacturer: Castello del Terriccio

First Vintage: 2000

Grapes: Syrah, Petit Verdot

Analytical data: 14% vol.

Type of land: The soils are rich in iron minerals with presence of stones and fossils. The perfect incline towards the Mediterranean sea, a unique reflection of the sun, the gentle breeze of the coast and the abundance of light allow a unique and exclusive ripening.

Breeding system: Spurred Cordon

Plant density: 5,600 vines/Ha. for old vineyards; 6,250 vines/Ha. for new vineyards.

Climatic trend: The 2019 vintage was characterized as few by a highly variable climate, which alternated periods of cold and rain with long periods of drought and heat. After a normal winter, budding occurred in the first week of April. Cold, rainy conditions throughout April and May significantly slowed vegetative development, leading to flowering a full 10 days later than average. June suddenly saw very warm, rain-free weather with temperature peaks of 37°C reached at the end of the month. Throughout the summer, the weather remained warm and sunny with temperatures well 2°C above average and 45 consecutive days without rain. In the last week of July, the long dry spell was interrupted by two days of rain, allowing the temperature to return to the seasonal norm, with ideal conditions for ripening. The harvest started slowly on September 5th. As usual, the last week of September saw a drop in temperatures that allowed us to preserve a great finesse and aromatic freshness. After a further rainy event after September 21st, sunny conditions returned which allowed us to conclude the grape harvest later on October 4th.

Harvest period: The harvest began at the end of August and ended in the third week 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.

