



CASTELLO DEL TERRICCIO

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

Manufacturer: Castello del Terriccio

First Vintage: 2000

Grapes: Syrah, Petit Verdot

Analytical data: Alcohol degree: 15,00%

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

Climatic trend: 2017 was one of the hottest, driest years ever. Things were clear from the outset due to a particularly mild winter and 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 finally put in an appearance around the middle of month, cooling things down and creating the perfect conditions for the later-ripening varieties.

Harvest period: .

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.

