



## CASTELLO DEL TERRICCIO

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### CASTELLO DEL TERRICCIO 2020

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

**Manufacturer:** Castello del Terriccio

**First Vintage:** 2000

**Grapes:** Syrah, Petit Verdot

**Analytical data:** 15 % 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:** 6250 stumps at 150 metres above sea level with South/South-West exposure.

**Climatic trend:** After a mild and rainy winter, March saw a temporary drop in temperatures with some nights below 0°C. The rest of spring was generally warm, with normal rainfall, ensuring regular vegetative development until flowering, which occurred between May 20th and 25th. In June, an intense rainy passage towards the middle of the month preceded a very long period of drought, characterized by a substantial absence of rainfall and scorching temperatures until the end of August. The veraison took place evenly and quickly between July 20th and 25th, starting the ripening of the grapes under a burning sun. The high temperatures and the strong temperature range between day and night have favored optimal maturation of the Syrah, enhancing its aromatic concentration, spice and elegance. At the end of August, beneficial rains arrived accompanied by a significant drop in temperatures, with nighttime lows of up to 13°C: ideal conditions to complete the maturation of Petit Verdot, preserving its freshness, structure and tannic balance. Towards the end of September, a new rainy passage brought the weather conditions back to normal. The water absorbed by the bunches helped rebalance the alcohol content, allowing the harvest to conclude in optimal conditions by the first days of October.

**Harvest period:** The harvest started at the end of August and finished the third week of September.

**Winemaking notes:** After manual selection on the sorting table, the grapes are gently destemmed and pressed with great care taken not to break the skins of the berries. Alcoholic fermentation takes place in temperature-controlled stainless steel open-top vats, with skin maceration

lasting approximately 20 days. The délestages allowed for the extraction of the wine's aromatic bouquet and the achievement of the right tannic balance, giving the wine an important structure that will support long ageing potential.

**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.

