



## CASTELLO DEL TERRICCIO

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### CASTELLO DEL TERRICCIO 2021

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

**Manufacturer:** Castello del Terriccio

**First Vintage:** 2000

**Grapes:** Syrah, Petit Verdot

**Analytical data:** 15,5 % 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:** The 2021 season began with a rainy and mild winter that allowed the soil's water reserves to be replenished. After a dry March, budding occurred in the first two weeks of April. The gradual increase in temperatures, with normal rainfall, allowed for regular shoot growth, leading to excellent flowering at the end of May. Since June, there has been a fully summery weather with slightly higher-than-average temperatures and a near-absence of precipitation, bringing veraison to the last week of July. The drought continued throughout August and September, but spring rains and deep soils allowed the vines to avoid excessive water stress, creating the conditions for small, highly concentrated grapes with high quality potential. September was warm and sunny and free of rain, allowing us a harvest "à la carte" to express to the maximum the qualitative potential of each individual vineyard. The red harvest took place essentially during the month of September.

**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.



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TERRICCIO



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