



CASTELLO DEL TERRICCIO

CASTELLO DEL TERRICCIO 2016

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

Climatic trend: 2016 was certainly one of the most standard vintages of the last decade. Rainfall has timely satisfied the needs of the vines: abundant to regular rain in March, May and June, and consistent rain at the end of July, followed by a warm and sunny August and September. The temperature was ideal: a mild end of winter, which was initially concerning, turned into a cool spring. The development of the bunches stabilized with the pleasantly warm summer, with significant temperature excursions. The growth of the bunches was consistent and led to a very good production, perfect aging.

Harvest period: Harvest is done by hand for the Syrah and Petit Verdot grapes starting in mid September. After a first selection in the vineyard, the grapes are carefully selected a second time on the sorting table once in the cellar.

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.

