



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: 14,5 % 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: 5,600 vines/ha

Climatic trend: 2018 brought a return to normal climatic conditions, with temperatures spending enough time below zero for the vines to begin their well-deserved winter rest. The spring will be remembered as one of the wettest in history. July warm and dry. Very hot August. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. September was warm and dry. Temperatures were higher than the seasonal average, but cooler nights enabled the vines to recover and preserve the aromas and acidity.

Harvest period: End of August until end 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.

