CASTELLO DEL TERRICCIO

TASSINAIA 2016



Name: I.G.T. Rosso Toscana (Tassinaia)

Manufacturer: Castello del Terriccio

First Vintage: 1992

Grapes: Cabernet Sauvignon, Merlot

Analytical data: Alcohol degree: 14,00%

Type of land: The soils where the vineyards are located are characterized by various and composite morphologies with a strong presence of stones and fossils; the altitude is between 100 and 300 meters above sea level, with a South / South-West exposure.

Breeding system: Spurred cordon.

Plant density: 5.600 vines/Ha. for the old vineyards; 6.250 vines/Ha. for the new vineyards .

Climatic trend: 2016 was certainly one of the most regular vintages of the last decade. The rains promptly met the needs of the vines: regularly abundant in March, May and June, stronger at the end of July and, finally, a warm and sunny August and mid-September. The temperatures were optimal: a mild winter that had caused concern was then regularized by a cool spring which slowed down the development of the buds, which then benefited from the hot but not torrid summer, with significant temperature variations. The growth of the grapes was regular and optimal, the production was very good and the ripening was perfect.

Harvest period: The grape picking began in mid-September and was characterized by healthy grapes and perfect veraison.

Winemaking notes: Extremely soft pressing and destemming. Fermentation in steel vats at a controlled temperature, with maceration of the grapes for about 9-12 days for Merlot and 12-15 days, for the Cabernet. During the subsequent fermentation, pumping over and d•lestages.

Aging: Extremely soft pressing and destemming. Fermentation in temperature-controlled steel vats, with grape macerations of approximately 9-12 days for Merlot and 12-15 days for Cabernet. During the subsequent fermentations, reassemblies and d•lestages.