CASTELLO DEL TERRICCIO

TASSINAIA 2017



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

Manufacturer: Castello del Terriccio

First Vintage: 1992

Grapes: Cabernet Sauvignon, Merlot

Analytical data: Alcohol degree: 14,50%

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: Autumn started with rains and temperatures above the seasonal average, December and January were very cold with freezing temperatures during the day, accentuated by strong northern winds and no rain. Except for some sporadic rains, spring was characterized by a particularly dry climate. In mid-May the temperatures were often above seasonal average. Summer months were characterized by sunny days and hot temperatures. The veraison began in mid-July and the climatic trend anticipated the maturation of the grapes. The early harvesting that began at the end of August with Merlot, the picking was carried out slower than usual for Cabernet Sauvignon and it lasted until the end of September. Healthy, crunchy and well-ripened grapes produced musts that are not excessively rich in structure, characterized by a good acidity which supports the higher degree of alcohol of this vintage.

Harvest period: The grape picking began at the end of August and was characterized by healthy grapes and perfect veraison.

Winemaking notes: 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.

Aging: Fining takes place in separate masses, by variety, in second and third passage French oak tonneaux for 16 months. After being blended and bottled it rests another 12 months in the bottle before being marketed.