CASTELLO DEL TERRICCIO

TASSINAIA 2018



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

Manufacturer: Castello del Terriccio

First Vintage: 1992

Grapes: Cabernet Sauvignon, Merlot

Analytical data: Alcohol degree: 13,50%

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: 2018 brought normal climatic conditions, with temperatures spending enough time below zero for the vines to begin their well-deserved winter rest. The spring was quite rainy, with three times the seasonal average rainfall and high temperatures in April. For the entire month of May and June, rainfall remained above average followed by a warm and dry July. Veraison took place between July 23 and 26, August was as hot as it had been the previous year, but slightly wetter. 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. The red grape harvest began on August 30 with the Merlot and ended the second week of October with the later-ripening varieties.

Harvest period: The harvest started at the end of August and ended at mid October.

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: The 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.