CASTELLO DEL TERRICCIO

TASSINAIA 2020



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

Manufacturer: Castello del Terriccio

First Vintage: 1992

Grapes: Cabernet Sauvignon, Merlot

Analytical data: 14% vol.

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: After a mild and rainy winter, March brought a few nights below 0•C at the very start of the budding in the last week of the month. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost. The rest of spring had generally warm weather with normal rainfall that ensured regular growth. There was an intense rainy period in the middle of June, followed by a very long dry period with a virtual absence of rain and torrid temperatures until the end of August. The v•raison was even and quick between 20 and 25 July, with the grapes beginning to ripen under a blazing sun. Rains arrived at the end of August, resulting in a significant drop in temperatures, falling as low as 13•C at night, and creating the ideal conditions for completing the ripening of the Merlot grapes. Towards the end of September, a passing burst of rain finally brought the climatic conditions back to normal, and the water absorbed by the grapes lowered the alcohol content to normal values, allowing us to complete the Cabernet Sauvignon and Petit Verdot harvest on October 3.

Harvest period: The harvest started at the end of August and finished the third week of September

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.