CASTELLO DEL TERRICCIO

TASSINAIA 2021



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

Manufacturer: Castello del Terriccio

First Vintage: 1992

Grapes: Cabernet Sauvignon, Merlot

Analytical data: 14,5% 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: 2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate' s deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality. September was hot and sunny, devoid of rainfall, which provided for the harvest to convey the maximum quality potential of each vineyard. The red grapes were harvested mostly in September, with Merlot within the first fortnight, and other varieties of the estate from 14 September onwards, ending on 1 October.

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.