CASTELLO DEL TERRICCIO

TASSINAIA 2022



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: The 2022 vintage was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage. Fortunately, after these complications, the rainfall caused by summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures. The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal.

Harvest period: The red grape harvest started with Merlot on 25 August before continuing through September with Cabernet Sauvignon and ending on 10 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.