CASTELLO DEL TERRICCIO

TASSINAIA 2023



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: 2023 was a challenging vintage which, however, benefitted from Nature' s benevolence during key moments of the growing season. Winter was mild with relatively high temperatures and average rainfall that resulted in early plant growth. Spring brought abundant rainfall that helped fill up water reserves for the summer, but which also called for meticulous work in the vineyard. A hot summer saw high temperatures, albeit without reaching any extremes, alongside rains that helped offset water stress in the vineyards. This enabled the grapes to ripen gradually and regularly, allowing the berries to achieve high concentration. Rainfall in late August and cool September nights helped aromatic complexity development and preserved the acidity of the wine, resulting in a proper balance between power and elegance.

Harvest period: The red grape harvest began at the end of August with Merlot, continuing in September with Cabernet Sauvignon.

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.