



CASTELLO DEL TERRICCIO

CON VENTO 2025

Name: I.G.T. Bianco Toscana

Manufacturer: Castello del Terriccio

First Vintage: 1985

Grapes: Viognier, Sauvignon Blanc

Analytical data: 13% 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 320 and 980 feet above sea level, with south and south western exposure.

Breeding system: Guyot

Plant density: 6250 vines/ha

Climatic trend: Spring was cool, with above-average rainfall and slightly early budbreak. Summer began with a hot June, followed by a mild July marked by several showers and a second week of August with high temperatures. These conditions led to an early, concentrated harvest, which finished about a week ahead of the norm. September rains then gave the vintage a good overall balance. Despite the summer heat spikes, the mild July allowed for steady ripening, enabling the grapes to be picked at their optimum.

Harvest period: The harvest started at the end of August

Winemaking notes: After an early morning harvest, the grapes are brought to the cellar where the second selection takes place. Once in the tank, the cold maceration begins for 24 hour, soft pressing and subsequent aging without malolactic fermentation occurs for 6 months on fine lees with controlled temperature for stirring the lees.

Aging: Aging takes place separately by grape variety, in stainless steel tanks, subsequently blended and bottled where aged before marketing.

