



CASTELLO DEL TERRICCIO

CON VENTO 2024

Name: I.G.T. Bianco Toscana

Manufacturer: Castello del Terriccio

First Vintage: 1985

Grapes: Viognier, Sauvignon Blanc

Analytical data: 12,5% 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 320 and 980 feet above sea level, with south and south western exposure.

Breeding system: Guyot

Plant density: 5.600 vines/ha

Climatic trend: The winter was characterized by relatively mild temperatures and an above-average amount of precipitation, which favored a good accumulation of water in the soil. With the arrival of spring and the rise in temperatures, the flowers bloomed in an excellent bloom. Temperatures remained constant, with sunny days alternating with short rains. This climate combined with the winter water accumulation led to favorable conditions for strong vegetative development. The summer had high temperatures, but without extreme peaks. The sea breezes contributed significantly to maintaining a cool microclimate during the summer nights, ensuring uniform ripening of the grapes. The scarce summer rains facilitated the development of aromatic and polyphenolic concentration.

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.

