



CASTELLO DEL TERRICCIO

CON VENTO 2019

Name: I.G.T. Bianco Toscana (Con Vento)

Manufacturer: Castello del Terriccio

First Vintage: 1985

Grapes: Viognier, Sauvignon Blanc

Analytical data: Grado Alcolico: 13,00%

Type of land: The land 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: Guyot

Plant density: 5.600 vines/Ha.

Climatic trend: The 2019 vintage was characterized by a generally cold period between April and May and by a generally hot and dry climate until July. The stable and sunny climate of the months of August and September allowed the grapes to complete ripening in optimal conditions.

Harvest period: The grape picking began in mid-August and was characterized by healthy grapes and perfect veraison.

Winemaking notes: After a harvest in the early hours of the morning, the grapes are taken to the cellar where the second selection takes place. Once in the tank, the cryo-maceration begins for 24 hours, then a soft pressing and subsequently it's refined without "malolactic" for 6 months on fine lees with controlled temperature batonnage.

Aging: The refinement takes place in separate masses, by variety, in stainless steel tanks and is followed by a further refinement in the bottle before being marketed.

