



CASTELLO DEL TERRICCIO

CON VENTO 2021

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

Manufacturer: Castello del Terriccio

First Vintage: 1985

Grapes: Viognier, Sauvignon Blanc

Analytical data: Alcohol degree: 12,50%

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: .

Harvest period: The harvest began at the end of August and was characterized by healthy grapes and perfect veraison.

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.

