



CASTELLO DEL TERRICCIO

CON VENTO 2023

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

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: 5.600 vines/ha

Climatic trend: 2023 can be described as anomalous, especially when compared to the previous year. Higher-than-average winter temperatures were recorded, spring temperatures were mostly in line with expectations and then unusually high rainfall was welcomed, particularly in May. The agronomic team took effective steps to limit the risks of fungal diseases and the soil was enriched with water reserves that enabled them to cope with the hot, dry weather in summer without any particular difficulties. These factors, combined with the privileged position of the vineyards, meant that the grapes ripened perfectly, confirming an absolutely noteworthy vintage. **HARVEST** The Sauvignon harvest began the last week of August, the Viognier in the first week of September. It took place in the early hours of the morning, when temperatures were cooler, strictly by hand in order to make an initial selection of the grapes directly in the vineyard.

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 hours, 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.

