



CASTELLO DEL TERRICCIO

GIAN ANNIBALE 2018

Name: I.G.T Rosso Toscana

Manufacturer: Castello del Terriccio

First Vintage: 2018

Grapes: 60% Petit Verdot, 40% Cabernet Sauvignon

Analytical data: 15% Vol.

Type of land: The Vigna Addis and Vigna Tregge vineyards are between 10 and 15 years old, have a planting pattern of 2 x 0.8 meters, a planting density of 6250 vines/ hectare, a pruned-spur cordon training system, and a north/south exposure. A great deal of extremely attentive and meticulous care is paid to each of them, with all sustainable growing protocols followed to the letter. With dry pruning in the winter, the team carefully selects the buds that will develop into the new production, with a view to preserving a natural physiological balance in the vine. The subsequent green management steps carried out over the summer months - shoot selection, suckering, defoliation, etc. - craft the conditions for growing perfectly healthy grapes. Thinning the bunches following veraison ensures the proper balance and concentration of aromas and tannins in the grapes. The ultimate aim is to obtain an average yield of approximately 0.8kg of grapes per plant.

Breeding system: The Vigna Addis and Vigna Tregge vineyards are between 10 and 15 years old, have a planting pattern of 2 x 0.8 meters, a planting density of 6250 vines/ hectare, a pruned-spur cordon training system, and a north/south exposure.

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Climatic trend: After several years in which winter seemed to be little more than a memory, 2018 brought a return to normal climatic conditions, with temperatures spending enough time below zero for the vines to begin their well-deserved winter rest. The spring will be remembered as one of the wettest in history, with three times the seasonal average rainfall and high temperatures in April. Despite late budbreak, the weather conditions and rapid growth of the shoots enabled the vines to catch up and bloom a week earlier than anticipated. For the entire month of May and – to a lesser extent – June, rainfall remained above average and it was only in July that we received some respite, with a warm and dry month. Veraison took place between the 22nd and 25th of July, and August was as hot as it had been the previous year, but slightly wetter. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. September was warm and dry. Temperatures were higher than the seasonal average, but cooler nights enabled the vines to recover and preserve the aromas and acidity. The red grape harvest began on the 31st of August with the Merlot and ended on the 8th of October with the later-ripening varieties.

Harvest period: Harvesting- done by hand into 10-12kg crates - is preceded by constant monitoring of the level of ripeness of the grapes by means of regular microbiological analysis. The grapes are harvested in the coolest hours of the day and, after an initial selection stage in the vineyard, they are then transferred to the cellar where they undergo a second selection on a vibrating sorting table.

Winemaking notes: After destemming and a gentle pressing, they are transferred, separated by variety, into a different conical tank. Maceration of the grapes in the tank continues for about 18 to 25 days, with daily pumping over, manual punching- down of the head, délestage and constant monitoring of the fermentation temperature. The maceration cycle ends with the racking and subsequent gentle pressing of the pomace. The resulting wine is then immediately transferred into barriques and tonneaux made of French oak and stored for the malolactic fermentation stage. The ageing step lasts for approximately 20-24 months, during which the wine is monitored by means of both constant analysis by the winery' s technicians and periodic tastings performed by Carlo Ferrini and Vittorio Piozzo di Rosignano.

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