



Lupicaia

2004 HARVEST



INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA

Region/Origin: I.G.T. - Indicazione Geografica Tipica - Rosso di Toscana - (Toscana I.G.T.)

Grapes: Cabernet Sauvignon 85%, Merlot 10% and Petit-Verdot 5%

Location: 120 m above sea level, exposition South/South-West

Vine density per hectare: between 3.600 and 4.200 plants/ha

Training system: Spurred Cordon

Harvest: Grapes are picked by hand starting on September 6 for the Merlot and from September 21 for Cabernet Sauvignon and Petit-Verdot.

Sugar level at harvest: 260 g/l

Fermentation: In stainless steel vats at 31°C, 16 days for the Merlot and Petit-Verdot, 20days for the Cabernet Sauvignon

Aging: The wine was aged separately in French oak barrels for 18 months

Bottling: March 2007

Alcohol: 14% vol.

Total Acid: 5,20 g/l

Production: 30.000 bottles (6 bottles per wood case). Available also in Magnum, Double Magnum and Methusalem bottles.



Oenologist: Carlo Ferrini