



## CASTELLO DEL TERRICCIO

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### CASTELLO DEL TERRICCIO 2013

**Name:** I.G.T. Rosso Toscana (Castello del Terriccio)

**Manufacturer:** Castello del Terriccio

**First Vintage:** 2000

**Grapes:** Syrah, Petit Verdot

**Analytical data:** Grado Alcolico: 14,00%

**Type of land:** The soils are rich in ferrous minerals with the presence of stones and fossils. The perfect inclination towards the Mediterranean sea, a unique reflection of the sun, the light breeze of the coast and the abundance of sunlight promote a unique and exclusive ripening.

**Breeding system:** Spurred cordon

**Plant density:** 5.600 vines/Ha.

**Climatic trend:** An excellent vintage in every respect. After a mild winter, from the end of November until the end of January, we had cold temperatures with rainy days, allowing the correct sanitation of the plants. Spring started late and some frosts held back budding. In June, the summer began with high temperatures and sporadic rains at the most opportune moments that brought refreshment and irrigation to the vineyards. The summer continued until the harvest in optimal conditions with a good temperature range between day and night.

**Harvest period:** The grape picking, carried out strictly by hand, begins in mid-September for the Syrah and Petit Verdot grapes. After a first selection in the vineyards at the time of the manual picking, the grapes are selected again in the cellar on the sorting table.

**Winemaking notes:** After the manual selection on the sorting table, the grapes are gently de-stemmed and pressed carefully, in order to not break the skin of the berries. Alcoholic fermentation takes place in open-cap stainless steel vats at a controlled temperature, with maceration of the grapes for about 20 days. Daily délestages allowed the extraction of the aromatic bouquet and the right tannic balance, with an important structure that will allow a long aging.

**Aging:** The ageing takes place in new French oak tonneaux for a period of about 22 months and is subsequently assembled and bottled.

