



## CASTELLO DEL TERRICCIO

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### CON VENTO 2020

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

**Manufacturer:** Castello del Terriccio

**First Vintage:** 1985

**Grapes:** Viognier, Sauvignon Blanc

**Analytical data:** Alcohol degree: 13,50%

**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 viti/Hectare.

**Climatic trend:** After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C at the very start of the budding in the last week of the month. The rest of spring had generally warm weather with normal rainfall that ensured regular vegetative development until flowering towards end May. There was an intense rainy period in the middle of June, followed by a very long dry period with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid between 20 and 25 July, with the grapes beginning to ripen under a blazing sun. The harvest began on August 14 with the Sauvignon to end on the 24th of the same month. This year was one of those rare occasions when the Viognier was harvested at the same time. The early harvest and the absence of marked water stress thanks to the abundant rainfall in June allowed the grapes to express a beautiful aromatic typicality, in particular the Sauvignon.

**Harvest period:** The harvest began in the second half 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.

