



CASTELLO DEL TERRICCIO

GIAN ANNIBALE 2019

Name: IGT 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.

Plant density: 6250 vines/hectare

Climatic trend: More than most vintages, 2019 was characterized by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening. The harvest began slowly on 5th September. As usual, the last week of September saw a lowering of temperatures which made it possible to preserve a great finesse and aromatic freshness. Sunny conditions returned after another rainy event on 21st September, which allowed us to conclude the harvest of the later ripening varieties on 4th October.

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.

Ageing: 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.

