



*Castello del Terriccio*

## CASTELLO DEL TERRICCIO

The estate's newest wine and achiever of the Tre Bicchieri award for all its vintages. The three roses on the label represent the rose bushes once to be found in abundance around the ancient castle.

Castello del Terriccio is a blend of Syrah and Petit Verdot, and is aged 18 months in French barrique. The wine has rich balsamic, spice and violet aromas with dense, blackberry, blackcurrant and chocolate flavours on the palate with mint note. Silky tannins and a long finish make this a choice bottle for serious collectors.

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

Varieties: Syrah 50%, Petit-Verdot 25%, other red varieties 25%

Location: 150 m above sea level, exposition South/South-West

Vine density per hectare: 5.600

Training system: Spurred Cordon

Harvest: Grapes are picked by hand between between September 12 and 29.

Fermentation: In stainless steel vats at 31°C for 18 days, malolactic fermentation for 4 weeks.

Bottling: September 2007.

Alcohol: 13,5% vol.

Total Acid: 5,50 g/l

Production: 35.000 bottles in 6 bottle cases. Available also in Magnum and Double Magnum bottles.

Oenologist: Carlo Ferrini

Grapes : Syrah (50.00%), Petit Verdot (25.00%), (25.00%)

## TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

