



CASTELLO DEL TERRICCIO

CON VENTO 2022

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

Manufacturer: Castello del Terriccio

First Vintage: 1985

Grapes: Viognier, Sauvignon Blanc

Analytical data: Alcohol degree: 12,50%

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 vines/ha

Climatic trend: It was a complex year from an agricultural point of view and required careful management. The constant extreme heat and the extended drought created some headaches for the vineyard management. Rainfall at the end of August contributed to the natural realignment of the core characteristics and made it possible to harvest at the end of August. The grapes were healthy, with a good level of ripeness and excellent flavour. Fermentation of the grape must was within normal parameters. The final result is very satisfying, a complex but fresh and fruity beauty with a hint of saltiness from the nearby sea which is very intriguing.

Harvest period: The harvest started at the end of August

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.

