

LUPICAIA

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 6.8 ha

Soil composition: rich in iron minerals with presence of stones and fossils

Training method: spurred cordon

Elevation: 262 ft a.s.l.

Vines/ha: 3,600 (old vineyards)-5,600 (new vineyards) vines/ha

Exposure: South/West

Vines age: 20-30 years

Harvest time: end of August, September

First vintage: 1993

Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: Cabernet Sauvignon, Petit Verdot

Fermentation

Container: stainless steel tanks

Length: 20 days

Maceration

Technique: pump over and delestages

Aging

Container: tonneaux

Wood: French oak

Length: 22 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: < 0.5 g/l

Acidity: 6 g/l

Dry extract: 33.1 g/l



FOOD PAIRINGS

Pasta with meat sauce, red meats, game, and aged cheeses.



TASTING NOTE

Intense, complex aromas of red fruits, black cherries, chocolate, sweet spices, and more. Energetic on the palate, with good savoriness and elegant freshness, finishing with soft, well-rounded tannins.

PRODUCER PROFILE

Estate owned by: Vittorio Piozzo

di Rosignano Rossi di Medelana

Winemaker: Carlo Ferrini

Total land under vine: 65 ha

Winery production: 250,000 bottles

Region: Tuscany (Italy)

