

CASTELLO DEL TERRICCIO

TASSINAIA

TASTING NOTE



The color is a very intense ruby red. The olfactory picture is characterized by aromas of small dark berry fruits, morello cherry, light notes of jam, soft spices, vanilla, hints of wood and wild herbs of the Mediterranean scrub. The structure is important, with elegant and evolved tannic texture, complex and rich aromas of great expressive maturity, leading to a persistent and balanced finish.



FOOD PAIRINGS

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



VINEYARD & PRODUCTION INFO

Vineyard location: Castellina
Vineyard size: 25 ha
Soil composition: various and composite morphologies with a strong presence of stones and fossils
Training method: spurred cordon
Elevation: 50-100 m asl
Vines/hectare: 5.600 for the old vineyards, 6.250 for the new ones
Exposure: south/south west
Vine age: 5-25 years
Harvest time: end of August, September
First vintage: 1992
Production: 160.000 bottles



WINEMAKING & AGING

Varietal composition: Cabernet Sauvignon, Merlot
Fermentation container: stainless steel containers with pump overs and delestages
Type of aging container: french oak tonneaux
Length of aging: 16 months
Length of bottle aging: 12 months



TECHNICAL DATA

Alcohol: 14%
Ph lever: 3,56
Residual sugar: 0,5 g/l
Acidity: 6,36 g/l
Dry extract: 35,3 g/l



PRODUCER PROFILE

Estate owned by: Vittorio Piozzo di Rosignano Rossi di Medelana
Winemaker: Carlo Ferrini
Total acreage of wine: 65 ha
Winery production: 200.000/250.000 bottles
Region: Tuscany



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