

ANTICO FEUDO DELLA TRAPPOLA 2020

Sangiovese 60%, Cabernet sauvignon 25%, Merlot 15%

Rosso Toscano Igt

VINEYARD

Altitude: 280-480 m a.s.l. Density: 5.500/6.600 plants/ha

Exposure: South, south-west/south, south-east

Training: spurred cordon and guyot

SOIL

Sangiovese is grown on a calcareous clay soil, commonly known as Alberese. Cabernet Sauvignon and Merlot are planted on the loamy soils close to the Arbia river valley.

GROWING SEASON

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. Summer arrived on time with the solstice starting, as early as June 20th, to record maximum temperatures above 86°F. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which produced grapes of excellent quality.

HARVEST

Grapes were harvested from end of September to mid-October 2020.

WINEMAKING

After racking, all three grapes are fermented in steel tanks for two weeks.

AGEING

Ageing takes place over 8-9 months in tonneaux of second and third passage.

TECHNICAL DATA

Alcohol: 14% Vol. Total Acidity: 5,46 g/l pH: 3,44 Non-Reducing Extract: 28,98 g/l Total Polyphenols (in Gallic acid): 2304 mg/l

