

## ANTICO FEUDO DELLA TRAPPOLA 2021

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-ovest/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**

The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the wines yield healthy grapes and the quality is excellent.

### **HARVEST**

Grapes were harvested from September 20 to the beginning of October.

#### 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

