

ANTICO FEUDO DELLA TRAPPOLA 2020

Igt Toscana

GRAPE VARIETIES

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

VINEYARD

Altitude: 280-480 m a.s.l. Density: 5.500/6.600 plants/ha
Exposure: South, south-ovest/south, Training: spurred cordon and guyot
south-east

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.

VINTAGE NOTES

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of the harvest with excellent grape quality.

HARVEST

Grapes were harvested from September 20 to October 11, 2020.

VINIFICATION

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 INFO

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

