

ANTICO FEUDO TOSCANA 2022

Igt Toscana

GRAPE VARIETIES

Sangiovese 60%, Merlot 30%, Cabernet Sauvignon 10%.

VINEYARD

Altitude: 280-480 m a.s.l. Density: 5.500/6.600 vines/ha
Exposure: south, southwest/south, Training: spurred cordon and guyot
southeast

SOILS

Sangiovese and Cabernet Sauvignon are grown on a calcareous clay soil, commonly known as Alberese. Merlot is planted on a soil commonly called Arenarie, composed of sand and rocks, well drained and containing little organic matter.

VINTAGE NOTES

2022 is a year to remember for its bizarre climate characteristics. After a mild but rainy autumn-winter, the beginning of March was cold and dry, followed by a hot and dry period. It is worth mentioning a hailstorm on July 7th, which partly damaged the clusters of some vineyards, fortunately without compromising the final quality of the grapes. The rains that came in mid-August balanced the physiological condition of the vineyards, securing a high-quality harvest.

HARVEST

Grapes were harvested from September 10 to October 2, 2022.

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: 5.41 g/l
pH: 3.33 Non-Reducing Extract: 27.53 g/l
Total polyphenols (in Gallic acid): 2634 mg/l

TASTING NOTES

Intense ruby red colour. Sweet hints of black berry fruit and balsamic notes on the nose. In the mouth, it flows sweet and voluminous, with an excellent balance between tannin and acidity, which makes this wine pleasant and of good persistence.

