



LUPO BIANCO 2013

TOSCANA ROSSO IGP

60%
sangiovese

40%
merlot

24 months
in french
barriques

6 months
in bottle



NAME: LUPO BIANCO 2013

APPELLATION: Toscana rosso IGP

GRAPES: 60% Sangiovese - 40% Merlot

VINEYARD: Pietroso

PLANTING YEAR: 2002

CHARACTERISTIC OF THE SOIL: clayey-calcareous rich of skeleton

EXPOSITION: on the dominant hill with an exposition on south-west and north-east

ALTITUDE: 300 m asl

PLANTING DENSITY: 5.500 plants/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 4 tonnes

HARVEST: manual in boxes, at the end of September

VINIFICATION: the grapes carefully harvested are manually selected on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at controlled temperature. The maceration lasts about 20-25 days with pumpovers exposed to the air till the end of the fermentation; the cap punchings are manual and repeated till the moment of the devatting.

DURATION OF ALCOHOLIC FERMENTATION :12-15 days

MALOLACTIC FERMENTATION: spontaneously in barriques

MATURATION: 24 months in French oak barriques with repeated batonnages in order to favour the extraction from its lees

AGING: not less than 6 months in bottle

ANALYTICAL BOTTLING DATA

ALCOHOL:14 % vol

RESIDUAL SUGAR: 1,5 g/l

TOTAL ACIDITY: 5,46g/l

pH: 3,45

VOLATILE ACIDITY: 0,47 g/l

TOTAL DRY EXTRACT: 33 g/l



THE SEASON:

After many years we had an hard and dry winter, rich in snowfall with a blanket which was maintained for almost the entire month of February. The spring, albeit belated, had a strong start though with very few rainfall; tendency that found itself repeated during the summer season too, with average temperatures typical for this area and without extreme heat peaks. This peculiar weather has kept the vigour from exciding and has promoted the growth of straggly bunches, of small-medium sizes. The harvest started during the middle of September and lasted almost till the whole October for the latest variety and the most quality Sangiovese. The 2012, with its limited production, has promoted the growth of great value grapes that will develop wines of great importance and complexity.

TASTING NOTES:

Lupo Bianco 2013 shows an impenetrable ruby red colour and an intense and wide flavour. Mature red fruits are dominant. Blackberry, cherry and blackcurrant, followed by notes of tobacco and hints of sweet spices, vanilla and cinnamon. Well structured on the palate, with a great full body and a remarkable freshness. Tannins are ripe, silky and well integrated. Aftertaste is long and balsamic. Ripe enough to enjoy now, but still a long way off its best.

FOOD PARINGS:

Lupo Bianco 2013 is a wine with important structure and concentration. It goes along well with strong structured plates, red meat and game with slow cooking, or with long-aging cheese. It is great together with truffle, "Pecorino" cheese and with meat plates cooked with truffles. It is enhanced paired with spicy stews and it is perfect with the classical Maremma plate: the wild boar stew. It is better served at 18°C, in wide wine glasses that can enhance its aromatic bouquet.

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