

LUPO BIANCO 2012 TUSCANY RED IGP

60% sangiovese

40% merlot

24_{months} in french barriques

6_{months}



NAME: LUPO BIANCO 2012

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 manual-

ly 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:13,9 % vol RESIDUAL SUGAR: <2 g/l TOTAL ACIDITY: 5,4 g/l

pH: 3,51

VOLATILE ACIDITY: 0,52 g/l **TOTAL DRY EXTRACT:** 33,5 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.

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