

CASTELLO DI FARNETELLA



LUCILLA

Denomination:

IGT Toscana

Description:

Made predominantly from Sangiovese grapes, quality-selected in Farnetella, in the commune of Sinalunga, southeast of Siena and northwest of Montepulciano.

The vineyard, ca.10 hectares (4 acres) on the Podere Lucilla, is southwest-facing, sited at average elevations of 350 metres.

The soils are layered sand and silt, with some presence of clay, and larger percentages of rock and limestone.

Sensory profile:

Brilliant ruby red with considerable depth. Elegant fruitiness, unfolding cherry and slight spiciness. Palate shows great fullness, solid structure, velvety tannins.

Vinification:

De-stemming and pressing of the quality selected grapes.

Fermentation temperature 28-30° C. Length of maceration 10-12 days. Programmed automatic punchdowns daily.

Drawing off and racking after fermentation.

In March-April, the wine is transferred to small, medium, and large oak botti for 8-12 months of maturation, followed by 4-6 months in the bottle.

Grapes:

Sangiovese, Merlot, Cabernet Sauvignon

Ageing: in bottiglia per almeno 8/10 mesi.

Vines per hectare:

ca 5400

Training system:

Vertically-trained, with spurred cordon pruning

Harvest:

At various times, because of the various elevations. But within the first two weeks of October 15

