

ANTICO FEUDO DELLA TRAPPOLA 2019

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

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild as well, then in January came on the scene in its traditional guise, with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains.

HARVEST

Grapes were harvested from end of September to mid-October 2019.

FERMENTATION

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: 3,36 Non-Reducing Extract: 27,77 g/l
Total Polyphenols (in Gallic acid): 2415 mg/l

