

## RAPACE 2017



**APPELLATION** TOSCANA IGT – Indicazione Geografica Tipica Toscana  
**VINTAGE** 2017 – bottles produced: 9600 of 750 ml

**VARIETY** 70% Sangiovese, 20% Merlot, 10% Cabernet Sauvignon

**VINEYARDS** wine obtained by a selection of sangiovese grapes, reclassified from Brunello di Montalcino designated vineyards, and estate grown merlot and cabernet sauvignon; covering an area of about 7 hectares planted between 1975 and 2000 in Castelnuovo dell'Abate, in the south-east area of Montalcino, at an altitude from 150 (492 ft) to 350 (1150 ft) a.s.l. The soil is calcareous clay, sandy of a medium texture, rich of minerals and layers of skeleton.

**METHOD OF CULTIVATION** the principle of sustainability leads to the best development of each single vine through practices respectful of the soil, of the grape variety and of the vintage.  
The vines are trained to spurred cordon and guyot with a density from 3000 to 5700 plants per hectare.

**VINTAGE REPORT** this vintage was characterised by a limited amount of rains during the vegetative growth season of the vines, which produced less and smaller bunches. Thanks to a careful and continuous work in the vineyards, the vines found nourishment in the water reserves of the ground. Good diurnal temperature variation characterised the summer months, giving relief to the vines and encouraging an ideal ripening process. September registered days with moderately warm temperatures and rainfall with good breezes, conditions that allowed the harvest of healthy grapes at an optimal level of ripeness.

**HARVEST** manual from the 14th to the 23rd of September, conducted by our trained staff. The grapes selected during the harvest are the result of a careful management of the vegetative growth of the vines so that they express the characteristics of the appellation at their best.

**CELLAR** the collected grapes reach the cellar in a short time and are addressed to the destemming process with the use of dry ice that prevent the berries from oxidation and, by cooling down the temperatures, preserve their original characteristics. Cool temperatures are kept for 7/8 days and allow the development of indigenous yeasts. The alcoholic fermentation of the three varieties blended together starts spontaneously at about 12°C (53°F) up to 25°C (77°F) and lasts 25/30 days with frequent pump-overs. After draining off the skins, malolactic conversion occurs in stainless steel. The wine evolves in French oak vessels for at least 12 months followed by a further refinement in bottle for a minimum of 6 months.

**ANALYTIC NOTES** Alcohol 15% Vol.; total acidity 5.90 g/l; reduced sugar <1g/l; dry extract 32.5 g/l; pH 3.42