

RAPACE 2018



APPELLATION TOSCANA IGT – Indicazione Geografica Tipica Toscana
VINTAGE 2018 – 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 The 2018 vintage was characterized by a cold winter with abundant precipitations, both snowy and rainy, that helped to recover the lack of water reserves in the soil from the previous year. Higher temperature than the average registered in March and April followed by a fairly rainy May. From the first week of June the temperatures started to rise again until the month of August with occasional, scattered thunderstorms. Sunny days in September with significant diurnal temperature range allowed a good phenolic and aromatic ripening of the grapes.

HARVEST manual from the 19th to the 26th 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 varietals 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: 14,5% Vol.; total acidity 5.53 g/l; reduced sugar <1g/l; dry extract 32.5 g/l; PH 3.59