



CASTELLO DEL TERRICCIO

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Castello del Terriccio is an ancient and beautifully situated hillside property found 20km north of Bolgheri, stretching from the Tyrheniannan coast several miles, to the Pisan hills. Surrounded by eucalyptus and maquis, with breathtaking views of the ocean and of the islands Elba, Corsica, Capraia and Gorgona, its superb vines produce wines that have won many Tre Bicchieri awards. The top Lupicaia cuvée has cult status.

The noble family of the present owner, Dr. Gian Annibale Rossi di Medelana Serafini Ferri, bought the estate in 1921, and from the 1980s, he began to focus on the estate's potential as a winery. Dr. Rossi was an admirer of Bordeaux, and a friend of the Marchesi Incisa della Rochetta of Sassicaia, and decided to produce his own wine to emulate these two great loves.

Dr. Rossi has expertly steered this sprawling and beautiful Tuscan estate through its evolution from a tenanted mixed farm growing vegetables and rearing cattle and horses to a glorious wine-growing property, whilst retaining intact its character and unique beauty.

High quality winemaking began on the estate in the late 1980s and early 1990s. Sangiovese, Cabernet Sauvignon, Merlot, Chardonnay and Sauvignon Blanc were

planted and cultivated by hand, with yields kept low, to produce wines that are pure reflections of their terroir. Rossi di Medelana continues to personally oversee the management of the estate. A "cavaliere" of the old school, he insists on doing things properly: art, horses and business are discussed in a civilised way, over a glass of the Castello del Terriccio 1989 Chardonnay on the veranda of the estate's villa overlooking the rolling Maremma hills and distant sparkling sea.



What a pleasure it is to taste the 2010 Lupicaia. Fresh and brilliant on the palate, the 2010 boasts superb energy and precision throughout. Rose petal, mint and succulent red-fleshed fruit are all beautifully delineated. The flavors remain quite youthful and vibrant, with little in the way of aromatic nuance. Readers will have to be patient, but there is little doubt the 2010 is a stellar wine with considerable potential. With time in the glass, the 2010 becomes richer, darker and more powerful, hinting at what lies ahead.

95 points -- Antonio Galloni

The 2006 Castello del Terriccio is a beautifully centered, poised wine layered with exceptional purity in its aromas and flavors. Ripe dark fruit, menthol, espresso, spices and licorice emerge from this focused, powerful Castello. Ideally, the wine is best cellared for a number of years. The Castello is one of Tuscany's slowest wines to mature, at least in its early years. In 2006 the blend is 50% Syrah, 25% Petit Verdot and 25% other grapes.

95+ points -- Antonio Galloni



Tassinaia is a blend of Cabernet Sauvignon and Merlot grown on 37.5 acres of vineyards with sandy, stony soil. 50% of the wine is fermented in stainless steel with the other 50% fermented in second use oak barrels before being aged for 6 months in tonneaux.



Lupicaia is the wine that has made the estate world-renowned. A blend of Cabernet Sauvignon with some Merlot and Petit Verdot, vinified from carefully sorted grapes, it is fermented in stainless steel vats then aged for 18-24 months in new French oak barrels. Each vintage has achieved the coveted Tre Bicchieri award.



Castello del Terriccio is the estate's newest wine, created in 2000, and achiever of the Tre Bicchieri award for all its vintages. A blend of Syrah and Petit Verdot with a 25% of local red varieties, it is aged for 18-22 months in French tonneaux and barriques. This is a choice bottle for serious collectors.