

Il Grullaio

I.G.T. COSTA TOSCANA ROSSO

2022



A red wine with a fresh and captivating character, whose name derives from “Grullo” and, in our dialect, “Grullaio” is the doctor of the crazy. The particular production technique enhances its characteristics of fruitiness and pleasantness.



Assembly (approximate percentages)

Merlot 50%, Cabernet Sauvignon 50%



Soil type:

Sandy, of marine origin with a marked presence of seashells.



Average altitude of vineyards:

250 metres a.s.l.



Cultivation:

The vines are trained according to the Guyot method, with a density of 5000 vines per hectare, and the vineyards are entirely grassed. The yield per hectare for the grapes of the Il Grullaio blend in 2022 was 50 quintals per hectare



Meteorological conditions:

2022 was a record year in terms of temperatures and extremely prolonged drought. Extreme temperatures were recorded starting in May, while rainfall decreased by 25% compared to the average, with rainfall concentrated in the months of September, October and December. Fortunately, the night temperatures and wind in our area allowed the vine to work quite well and to accumulate significant quantities of metabolites. Specifically, the grapes in 2022 were well ahead of their classic ripening period.



Harvest:

Harvested by hand in 10 kg baskets.



Vinification:

After a scrupulous selection of the whole bunches in the vineyard first and then on a sorting mat, the grapes were softly pressed and sent for alcoholic fermentation in stainless steel vats at a controlled temperature of around 23°C, malolactic fermentation was carried out mostly in cement tanks.



Refinement:

The wine was aged for about 10 months in cement containers. The wine was subsequently bottled in February 2024.



Tasting notes:

In the glass, the wine reveals itself to the eye as a ruby red colour with purple reflections and an excellent brilliance. On the nose it is intense, with a marked fruitiness, with strawberry, blackberry and blueberry in the foreground. A pleasant herbaceous note is also found, typical of the vines used. The entry into the mouth is soft and pleasant, with a medium body, a very pleasant freshness and a notable persistence.

Production manager: Francesco Lomi
Consultant Oenologist: Federico Ricci
First vintage produced: 2009



Usiglian del Vescovo wines are certified organic from the 2020 vintage onwards.
www.usigliandelvescovo.it

ALCOHOL BY VOLUME:
14%

TOTAL ACIDITY:
5,22 g/l

TOTAL SUGARS:
0,5 g/l