



L'INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

2018

Insoglio is our foundation wine. The distinctive label features an image of a wild boar, “cinghiale” and “insoglio” is the spot there the wild boar goes to root and roll around. Insoglio di Cinghiale is an expression of the soul and culture of the Maremma. A fine, very fruit-driven, versatile and linear style of wine.

BLEND INDICATIVE PERCENTAGES

Merlot 38%, Syrah 36%, Cabernet Sauvignon, Cabernet Franc, Petit Verdot e altri vitigni a bacca nera nella misura del 26%

SOIL TYPE

Partly clay, partly Bolgheri Conglomerate. The warmer and sandier soils are preserved for Syrah.

VINE TRAINING

The vines are trained using the spurred cordon system at a density of 6,500 vines per hectare.

CLIMATIC CONDITIONS

An average growing season. There were text-book conditions in winter – below freezing in the first months of the year and abundant rainfall. There was also a lot of rainfall during the spring months, even as we approached summer. During the summer months, the temperature hovered around the usual 30 degrees, there was an optimum difference between night and day temperatures, as well as plenty of cooling breezes. There were no water shortages and the grapes ripened exceptionally well. The vintage turned out to be particularly beneficial for Merlot.

HARVEST

The harvest was done by hand from 9th September to 10th October 2018.

VINIFICATION

The grapes were carefully selected on our vibrating belt at the winery. Destemming and soft pressing. Fermentation in temperature controlled stainless steel at about 28°C for a period of between 14 and 21 days.

AGEING

40% was aged in used French oak barriques for at least 4 months, the rest stayed in stainless steel.

DETAILS

FIRST VINTAGE: 2003

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

The nose is very intense, deep with fleshy notes of heathland and wet earth, reminding us of the presence of a good percentage of Syrah. The fruit alternates between black cherries, blueberries and blackberries and there are hints of spice and black pepper that become more evident. On the palate, it is mouth-filling, with a beautiful softness. An accomplished wine that is muscular and energetic. Well integrated tannins and excellent length.

ALCOHOL
14%

ACIDITY
4.8 G/L

PH
3.70