



INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

2024

Our historic label. The originality of the label with the picture of the wild boar and the name "Insoiglio", the place where this animal goes to root and roll, express the soul and culture of the Maremma. Its strong territorial character blends with smooth drinkability and extreme versatility.

FIRST VINTAGE

2003

BLEND

Consisting mainly of Syrah followed by Merlot, Cabernet Sauvignon, Petit Verdot and Cabernet Franc.

SOYL TYPE

Part clay, part Bolgheri conglomerate. Warmer soils with a prevalence of sand are dedicated to Syrah.

VINE TRAINING SYSTEM

Spurred cordon vine training system with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS

The 2024 vintage proved to be unique, presenting both challenges and opportunities. After a regular winter, spring brought early budding followed by abundant rainfall, which slowed ripening but ensured water reserves for the summer. The alternating climate after mid-August, with both heat and rainfall, led to a cooler harvest, preserving aromas and acidity. Early varieties such as Vermentino, Syrah, and Merlot benefited, while the later-ripening ones matured more slowly, adding complexity to the future wines. A surprising vintage, full of discoveries.

HARVEST

The 2024 harvest, carried out during the coolest hours of the day, began in early September with Syrah and Merlot. It continued with Petit Verdot around mid-September, followed by Cabernet Franc, and ended with Cabernet Sauvignon in the first week of October.

VINIFICATION AND AGEING

The grapes are carefully selected on the vibrating conveyor belt and then destemmed and finally crushed. Taking care to keep the different varieties separate, this is followed by alcoholic fermentation and maceration in temperature-controlled steel tanks at a maximum of 28°C for 14 to 21 days. After spontaneous malolactic fermentation, the wine is blended and aged for about 6 months, partly in stainless steel and partly in wood, before bottling.

TASTING NOTES

COLOUR Intense and lively purple red with violet reflections.

NOSE Violet, berries and light peppery spice. Clear aromas of Mediterranean maquis such as myrtle and rosemary, boisée nuance well integrated with roasting notes.

TASTE Enveloping, fresh and medium-bodied, with well-smoothed tannins. The pleasant drinkability is combined with excellent persistence.

ALCOHOL
13,5%

TOTAL ACIDITY
5.7 g/L

PH
3.66