



INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

2020

This is our founding wine. The original label, featuring a picture of a wild boar and the name “insoglio”, the place where this animal goes to root and roll around, expresses the soul and culture of the Maremma. Exceptionally fruity, fine, linear and versatile.

BLEND INDICATIVE PERCENTAGES

Merlot 23%, Syrah 39%, Cabernet Sauvignon 12%, Cabernet Franc 14%, Petit Verdot 4% and other red grapes 8%

SOIL TYPE

Part clay, part Bolgheri conglomerate. The warmer and sandier soils are dedicated to the cultivation of Syrah.

VINE TRAINING

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

CLIMATIC CONDITIONS

A moderate year with more consistent rainfall in spring, which made temperatures slightly cooler than average. Then things warmed up at the beginning of June and the vines blossomed, albeit slightly later than usual. The summer recorded average temperatures with good fluctuations between day and night. It can be considered a good vintage.

HARVEST

Work began in the first week of September 2020 with the harvesting of the Syrah grapes. In the second week we began harvesting the Merlot grapes, then continued with the Cabernet Franc and ended with the Cabernet Sauvignon and Petit Verdot in the first week of October 2020.

VINIFICATION

The grapes were carefully selected on the conveyor belt in the cellar. Destemming and soft crushing; fermentation in temperature-controlled steel tanks at about 28°C, for 14 to 21 days.

AGEING

40% of the wine ages for at least 4 months in used French oak barriques, with the rest remaining in steel.

DETAILS

FIRST VINTAGE: 2003

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Medium-deep purplish red; floral bouquet of violets and fresh tobacco with vibrant fruity sensations of cherry and blackberry. Decisive and enveloping entry on the palate, ripe and well-defined tannins, fresh acidic vein, energetic finish.

ALCOHOL

14%

ACIDITY

4.74 G/L

PH

3.75