



INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

2023

Our historic label. The originality of the label with the picture of the wild boar and the name "Insooglio", 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 2023 vintage can be described as anomalous, especially when compared to the previous one. Winter and spring were mostly mild, but May and the first part of June were characterised by a high frequency of rainfall. This allowed the soil to become enriched with water reserves that were useful in facing the hot and dry temperatures of the summer period, which could be overcome without any particular difficulty. These factors, combined with the privileged position of the vineyards, led to optimal ripening of the grapes and confirmed an absolutely remarkable vintage.

HARVEST

The 2023 harvest began towards the end of August when the Syrah and Merlot grapes were picked, strictly during the coolest hours of the day. It continued with the Petit Verdot in mid-September and was completed before the end of the month with the Cabernet Franc and Cabernet Sauvignon.

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 7 months partly in 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
14%

TOTAL ACIDITY
5.37 g/L

PH
3.7