



INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

2019

Insooglio 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. Insooglio 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 30%, Syrah 34%, Cabernet Sauvignon, mixture of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and other local varieties 36%

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

A moderate year, with quite consistent rain during the spring months, making temperatures a little lower than usual. The heat arrived in June, bringing flowering with it, albeit it with a slight delay. The summer recorded average temperatures, with a good difference in temperature between night and day. It is to be considered a good vintage.

HARVEST

The harvest started in the first week of September with Syrah and Merlot and finished with Cabernet Franc and Cabernet Sauvignon in the last week of September and first week of October 2019.

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

A dark red colour, with a bright rim. The nose is prominent, rich with notes of hedgerows and red fruits such as raspberries and blueberries, interlaced with hints of white chocolate. The palate is dynamic, a generous wine which is at the same time taut and expansive. A lovely glass of wine, which reflects the excellent vintage, highlighting the varietal characteristics well – great structure and approachable. The link between the bouquet and the palate is strong and lasts throughout the wine’s excellent length.

ALCOHOL
14%

ACIDITY
4.8 G/L

PH
3.70