



CIARLONE
MONTECUCCO ROSSO DOC - ORGANIC



60%
sangiovese

40%
merlot
alicante
petit verdot

12 months
in steel
tanks

6 months
in bottle



NAME: Ciarlone - ORGANIC

APPELLATION: Montecucco Rosso DOC

GRAPES: 60% Sangiovese - 40% Alicante, Merlot, Petit Verdot

VINEYARD: Sughereta

PLANTING YEAR: April 2007

CHARACTERISTICS OF THE SOIL: polymorphous and varied with outcropping clayey lenses, arid portions rich of skeleton and rocks opposed to more fertile areas rich in organic substance

EXPOSITION: South-West

ALTITUDE: 350 m asl

PLANTING DENSITY: 5.500 vines/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 8 tonnes

HARVEST: manual in boxes, at the end of September

VINIFICATION: the grapes carefully harvested are manually selected on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at a constant temperature of 26°C. The maceration is about 10-12 dayslong, with pumpovers exposed to the air till the end of thefermentation.

DURATION OF THE ALCOHOLIC FERMENTATION: 10-12 days

MALOLACTIC FERMENTATION: spontaneously in stainless steel tanks

MATURATION: 12 months in stainless steel tanks on its lees

AGING: 6 months in bottle



TASTING NOTES

Bright red, it immediately shows its fresh character, with an intense and winey perfume, characterised by luscious fruity notes, in which we recognise the plum and cherry.

Rich and intense at the contact with palate, with a well structured tannin balanced with its pleasing softness and its youthful freshness.

Persistent in the mouth and with a pleasant bitter note.

FOOD PAIRINGS

Fresh and easy wine, served in large glasses at the optimal temperature of 16-18°C, it is wellpaired with cold cuts and medium-aged cheeses, maybe slightly melted grilled.

It is enhanced with tasty plates, such as "lasagne" and meat ragù "pici", and also with chicken, rabbit or turkey based plates, rather stewed or slightly roasted.

It represents a must with mixed grilles and with sausages, where the fruits and its natural softness perfectly match the aromatic and smoky characteristics.

LEGEND

In the tradition of the entire Italy, and in Tuscany in particular, the convivial meetings are simply not possible without a good glass of wine. It was daily use of Tuscan peasants to meet after a tiring day at work, in a typical country Inn, and rinse the dust of fields and vineyards from their throats, with a good glass of wine, which would have been the result of that hard work. Among them, it was easy to find improvised storytellers, wanderers and vagabonds, who in exchange for a glass of wine (better two or three) entertained the company with stories of past times, legends of saints and dragons, miracles and magic, of which the Maremma land is full of, and that the heat of wine made more easy to believe

Tenuta L'Impostino
58045 Podere Impostino - Civitella Paganico (GR)
Tel. +39 333 6501683

commerciale@tenutaimpostino.it
www.tenutaimpostino.it