



LUPO NERO 2016

IGP TOSCANA ROSSO

Limited Edition

90%

MERLOT

10%

PETIT VERDOT

26 monthss

in french
barriques

Not less than

12 months

in bottle



NAME: Lupo Nero 2016

APPELLATION: IGP Toscana Rosso

GRAPES: 90% Merlot - 10% Petit Verdot

VINEYARD: Pietroso

PLANTING YEAR: 2007

CHARACTERISTIC OF THE SOIL: clayey-calcareous rich of skeleton

EXPOSITION: on the dominant hill with an exposition on south-west and north-east

ALTITUDE: 300 m asl

PLANTING DENSITY: 5.500 plants/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 3,5 tonnes

HARVEST: manual in boxes, at the end of September

VINIFICATION: the grapes carefully harvested are manually selected in the vineyard and on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at controlled temperature. The maceration lasts for 22 days with pumpovers exposed to the air and a delestage at mid-fermantation and manual punchings till the moment of the devatting.

DURATION OF ALCOHOLIC FERMENTATION: 16 days

MALOLACTIC FERMENTATION: spontaneously in barriques

MATURATION: 26 months in French oak barriques with batonnages in order to favour the extraction from its lees

AGING: not less than 12 months in bottle

ANALYTICAL BOTTLING DATA

ALCOHOL: 14,9 % vol

RESIDUAL SUGAR: 0,9 g/l

TOTAL ACIDITY: 5,11 g/l

PH: 3,45

VOLATILE ACIDITY: 0,7 g/l

TOTAL DRY EXTRACT: 32,9 g/l

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THE SEASON

2016 vintage with mild winter followed by a cool spring where temperatures slightly below average were recorded until the beginning of May where a sudden drop in temperatures significantly slowed down the development of the plants, postponing the phenological phase of flowering by about 10 - 15 days. The summer saw little rainfall and high but constant temperatures so as not to represent a risk for the physiological activities of the plants. September passed regularly with warm and clear days alternating with cool and breezy nights

TASTING NOTES

Lupo Nero 2016 shows a deep ruby red color, opens to the nose with hints of undergrowth fruit, and notes of spice, tobacco and licorice. Intense and full flavor.

Intense taste with remarkable structure, great freshness, persistent.

Well integrated tannins.

Extremely enjoyable wine, with excellent aging prospects.

FOOD PAIRINGS

Lupo Nero 2016 goes well with dishes based on red meats and slow-cooked game or with long-aged cheeses. It should be served at a temperature of 18 ° C, in large wine glasses that can enhance its aromatic bouquet

HISTORY

On the 20th anniversary of its unbreakable bond with an extraordinary territory, our winery Tenuta L'Impostino launches Lupo Nero, a new and exclusive label produced in a limited edition of 250 magnums and five thousand bottles, all numbered. Even-though this 6-year project makes clear reference to the well-known and award-winning wine by Tenuta L'Impostino Lupo Bianco, it also detaches from it. In fact, Sangiovese is the undisputed leader in the company's reds (pure or blended). Instead, the new label gives space to Merlot, a variety that has found its home in Maremma.

"The idea of the Lupo Nero was born a few years ago by observing the expressiveness of the last vineyard planted in 2007, the "Pietroso". A small portion of the estate of about 3 hectares characterized by stony soil, which extends right into the natural amphitheater overlooked by the cellar. Here lives and grows our Merlot, making almost "in purezza" the Lupo Nero 2016 Toscana rosso IGP, one of the best harvests in recent years".

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