



LUPO BIANCO

IGP TOSCANA ROSSO - ORGANIC



50%
sangiovese

50%
merlot

24months
in french
barriques

6months
in bottle



NAME: Lupo Bianco - ORGANIC

APPELLATION: IGP Toscana Rosso

GRAPES: 50% Sangiovese - 50% Merlot

VINEYARD: Pietroso

PLANTING YEAR: 2002

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: 4 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 controlled temperature. The maceration lasts about 20-25 days with pumpovers exposed to the air till the end of the fermentation; the cap punchings are manual and repeated till the moment of the devatting.

DURATION OF ALCOHOLIC FERMENTATION: 12-15 days

MALOLACTIC FERMENTATION: spontaneously in barriques

MATURATION: 24 months in French oak barriques with repeated batonnages in order to favour the extraction from its lees

AGING: not less than 6 months in bottle

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TASTING NOTES

Lupo Bianco shows an impenetrable ruby red color and an intense and full flavor. Ripe red fruits are dominant. Blackberry, cherry and currant, followed by notes of tobacco and hints of sweet spices, vanilla and cinnamon. Well structured on the palate, with a great full body and a remarkable freshness. The tannins are ripe, silky and well integrated. The aftertaste is long and balsamic. Ripe enough to be enjoyed now, but still a long way from its best.

FOOD PAIRINGS

Il Lupo Bianco is a wine with important structure and concentration. It goes well with structured dishes, red meats and slow-cooked game or with long-aged cheeses. It is excellent with truffles, pecorino and meat dishes cooked with truffles. Perfect paired with spicy stews and with the classic Maremma dish: wild boar stew. It should be served at a temperature of 18 ° C, in large wine glasses that can enhance its aromatic bouquet.

THE LEGEND

Everybody in Paganico know that in the countryside, at the end of a working day , when the sun begins to descent behind the Sassoforte , it is best not to linger too much to tinker , or you might come across the White Wolf. Some say it is nothing more than a mythical representation of the Mist, which in the autumn evenings envelops the country, and indeed many swear they have only glimpsed it, and nobody, we know, met him face to face , but it is certain that just naming it, everybody run towards home . It is said that a hunter, chasing a big boar and not realizing the arrival of twilight, lost all his hunting dogs, who were attracted by its Lupo Bianco away from their prey. An animal that is mythical and mysterious, perhaps even invented , but it certainly is a hallmark of the community of Paganico, in which everybody remember the warning of parents, when, as we were children, we lingered to play : " Come home, or the white Wolf will size you all !"

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