



CIARLONE 2016

MONTECUCCO ROSSO DOC



60%
sangiovese

40%
merlot
alicante
petit verdot

12 months
in steel
tanks

6 months
in bottle

NAME: CIARLONE 2016

APPELLATION: Montecucco rosso DOC

GRAPES: 60% sangiovese - 40% merlot, alicante, 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 12 days long, with pumpovers exposed to the air till the end of the fermentation.

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

ANALYTICAL BOTTLING DATA

ALCOHOL: 13,65 % Vol

RESIDUAL SUGAR: 2,7 g/l

TOTAL ACIDITY: 5,49 g/l

PH: 3,4

VOLATILE ACIDITY: 0,45 g/l

TOTAL DRY EXTRACT: 32,7 g/l



THE SEASON

The growing season of 2016 was characterized by a warm winter followed by a cool spring with temperatures slightly below the average until the beginning of May. In this period a sudden temperature drop made the development of the vines slowing down, postponing the phenological phase of bloom of about 10-15 days.

Summer was dry with few rainfalls and with high constant temperatures. Because this high temperatures were constant they didn't create a risk for the physiological activities of the vines. September was characterized by hot and clear days with cool and breezy nights.

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 well paired 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.

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