



VIANDANTE 2013

SANGIOVESE RISERVA MONTECUCCO DOCG

100%
sangiovese

24 months
in french
oak
barriques
and 42hl
barrels

6 months
in bottle



NAME: VIANDANTE 2013

APPELLATION: Sangiovese Riserva Montecucco DOCG

GRAPES: 100% Sangiovese

VINE: Alto Poggio

PLANTING YEAR: 2002

CHARACTERISTICS OF THE SOIL: medium tending to clayey, with a deep profile rich of thin skeleton and outcropping bedrock

EXPOSITION: south-west

ALTITUDE: 370 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 is about 25-30 days long, with pumpovers exposed to the air till the end of the fermentation and manual cap punching.

DURATION OF THE ALCOHOLIC FERMENTATION: 12-15 days

MALOLACTIC FERMENTATION: spontaneously in big wooden barrels and "second passage" barriques

MATURATION: 24 months in French oak barriques of "second passage" and 42 hl barrels with repeated batonnages in order to promote the extraction from the lees

AGING: not less than 6 months in bottle

ANALYTICAL BOTTLING DATA

ALCOHOL: 14,04 %vol

RESIDUAL SUGAR: 0,70 g/l

TOTAL ACIDITY: 5,54 g/l

pH: 3,42

VOLATILE ACIDITY: 0,55 g/l

TOTAL DRY EXTRACT: 31,5 g/l

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THE SEASON

During the not particularly harsh winter, we set up pruning with a uniform and balanced load of buds to produce a traditional wine that combined aromatic finesse, structure and softness. The fresh and rainy spring postponed the physiological phases of the plants by about 10 - 15 days, stimulating in some vineyards a slight excess of vigor that we managed with targeted thinning and peeling on the bunches. Summer began with cool temperatures during the night and never reached critical levels for the metabolic activities of the plants, thus improving homogeneity during the ripening period and allowing to delay the harvest period.

TASTING NOTES

Viandante 2013 first appeals with its bright, rich ruby-red color. On the nose, fruity notes dominate, ranging from cherry, raspberry to blackberry and blackcurrant. Spicy tertiary notes as tobacco, leather and cacao emerge, due to the long ageing process. Tannins are ripe and well balanced. This classic, pure expression of Sangiovese impresses with its elegance, minerality, and its long, persistent finish.

FOOD PAIRINGS

It is a wine of great personality, which allows equally important combinations; its great drinkability makes it pleasant with strong taste seasoned cheeses. It is a natural companion of all red meats, roast feathered game, and important meat sauces, such as duck or rabbit sauce. It also accompanies well dishes of chitterlings such as liver or traditional Tuscan "crostini". It is, however with the traditional "Fiorentina" steak that the combination becomes exciting. It is best served at a temperature of 18 ° C, in large wine glasses.

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