



100%
sangiovese

24 months
in french
oak
barriques
and 42hl
barrels

6 months
in bottle



VIANDANTE

MONTECUCCO SANGIOVESE RISERVA DOCG

NAME: Viandante

APPELLATION: Montecucco Sangiovese Riserva 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

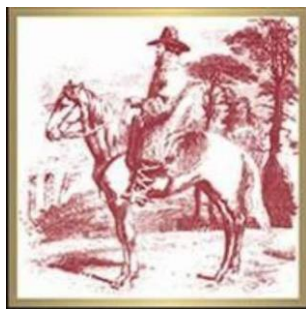
VINIFICATION: the grapes carefully harvested are manually selected on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at controlled temperature. The maceration is about 25-30 days long, with pumpovers exposed to the air till the end of the fermentation 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 its lees

AGING: not less than 6 months in bottle



TASTING NOTES

The Viandante fascinates for the first time with its bright and rich ruby red color. Fruity notes dominate the nose, that range from cherry, raspberry, blackberry and black currant. Spicy tertiary notes such as tobacco, leather and cocoa emerge, thanks to the long aging process. The tannins are ripe and well balanced. This classic, pure expression of Sangiovese strikes for its elegance, minerality and its long and persistent finish.

FOOD PAIRINGS

It is a wine of great character, which allows equally important combinations; its great drinkability makes it pleasant with strong seasoning cheese with a strong taste. It is a natural companion of all the red meats, the roasted feathered game, and important meat sauces, such as duck or rabbit. 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 balloons.

LEGEND

On the road that leads from Siena to Grosseto, almost exactly at half-way , was built in the years of the Middle Ages a point of aggregation and exchange, by the name of "Impostino", the small "Imposto". In this place, just on a hill top, with a spectacular view, and away from the fogs and miasmas of the Maremma marshes , travelers could refresh themselves , find shelter and a hot meal . It was logical that inseparable companion of these tired evenings, to help the rest, it became a glass of good red wine. Not whatever red wine : in these hills , arid and difficult to cultivate , where the work broke the backs to the winegrowers, the generous Sangiovese was home, and gave life to fine wines , robust and invigorating , so that his presence became a symbol and an identifying character of these lands, and in many ways also an important resource for the economic fortunes of the hills of Maremma , almost completely forested . The Wayfarers in fact tasted it, they talked about it and took it with them as they got back to their homelands, helping to make it one of the most appreciated wines in the entire Italian nation.

Tenuta L'Impostino
58045 Podere Impostino - Civitella Paganico (GR)
Tel. +39 0564 900665

info@tenutaimpostino.it
www.tenutaimpostino.it

