



IMPOSTINO 2014

MONTECUCCO ROSSO DOC RISERVA

80%
sangiovese

20%
merlot
syrah
petit verdot

18 months
in 42 hl and
50 hl barrels
and cement

6 months
in bottle



NAME: IMPOSTINO 2014

APPELLATION: Montecucco rosso DOC Riserva

GRAPES: 80% Sangiovese - 20% Merlot, Syrah, Petit verdot

VINEYARD: Querciolaia

PLANTING YEAR: 2003

CHARACTERISTIC OF THE SOIL: clayey, fertile, with a good quantity of organic matter and rich of thin skeleton

EXPOSITION: west

ALTITUDE: 350 m asl

PLANTING DENSITY: 5.500 plants/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 6 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 lasts about 15 days with pumpovers exposed to the air till the end of the fermentation.

DURATION OF ALCOHOLIC FERMENTATION: 10-12 days

MALOLACTIC FERMENTATION: spontaneously in cement tanks

MATURATION: 18 months in 42 and 50 hl barrels and than cement on its lees

AGING: minum 6 months in bottle

ANALYTICAL BOTTLING DATA

ALCOHOL: 14,65 % Vol

RESIDUAL SUGAR: 0,91 g/l

TOTAL ACIDITY: 6,1 g/l

pH: 3,35

VOLATILE ACIDITY: 0,51 g/l

TOTAL DRY EXTRACT: 32,2 g/l



THE SEASON

The growing season of 2014 was one of the most difficult of the last years. Winter was very warm and it was followed by a cold and rainy spring.

This weather pattern was unchanged until the end of summer. From the beginning of autumn the days were slightly clearer and without rain. For this reason we went through harvest in the best way. The vocation of our territory and the ability to wait made us able to manage a very long harvest period. This allowed us to obtain grapes with good sugar concentration.

TASTING NOTES

It is a succulent, with the texture and lively structure driving the plumb, eucaliptus, tobacco and earth flavours.

It is warm, soft, full-bodied to taste, with a remarkable balance, where the freshness and the tannin well balance the alcohol charge.

The final result long and very satisfying.

FOOD PAIRINGS

It is a wine of great versatility and it elegantly joins important cold cuts and seasoned cheese, main dishes with spicy notes, such as roe deer "pappardelle" or "carbonara", which enhance its soft and enveloping notes.

It is a natural companion to meat dishes, of which with no doubts it prefers the roast cooking, and it is perfect with the "cacciatora" rabbit, the chicken "in scottiglia" and the lamb chops.

It is best served at a temperature of 18°C, in large ballons.

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