



OTTAVA RIMA

MAREMMA TOSCANA ROSSO DOC - ORGANIC



85%
sangiovese

15%
alicante

12 months
in steel
tanks



NAME: Ottava Rima - ORGANIC

APPELLATION: Maremma Toscana Rosso DOC

GRAPES: 85% Sangiovese - 15% Alicante

VINEYARD: Cerretina

PLANTING YEAR: April 2007

CHARACTERISTICS OF THE SOIL: arid areas rich in clay and mineral salts with wide parts with a deep profile rich of silt

EXPOSITION: south-west

ALTITUDE: 320 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 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



TASTING NOTES

Fresh and lively rubycolour, with an intense and fresh aroma of flowers and fresh and pulpy fruits, among which are recognisable the viola, the cherry and the clackberry.

It is a structured and well balanced wine, with a slender body, distinguishable for a peculiar pleasant taste, supported by a likely softness, and well balanced by fresh sensations and an not intrusive tannin.

FOOD PAIRINGS

This wine is slender, elegant and easy to drink, it's an ideal daily mate and it can be easily taken with traditional appetizers of fresh cold cuts and medium-aged cheese, with first dishes of good structure, meat and poultry ragu, slow cooking sauces also with a vegetable base and with tasty soups.

It's a must with the "Ribollita", it enhances the grilled and the white meat, ideal with grilled ribbed and with lamb chops.

To be served at a temperature of 16°C, in a large chalices.

THE LEGEND

In the traditional world, peasant and pastoral, improvised poetry sung in eighth rhyme has often been a popular item that accompanied the festive moments representing the thought, traditions, and popular wisdom. Even today, in our countryside is used, on the night of April 30th, that groups of singers, called Maggerini, go wandering from farm to farm to "Sing for May", that means to bring songs in eighth to wish a good season for farming activities. The symbol of the rebirth of nature and good wishes is a branch of laurel, that Maggerini leave to the farm at their departure. In return, of course, every inhabitant of farm offers what he has : eggs, cheese, vegetables, or, as in our case, wine, so to restore the spirit and energy of the singers, and so that they can organize, exactly one week later, a banquet to which all can participate.

Tenuta L'Impostino
58045 Podere Impostino - Civitella Paganico (GR)
Tel. +39 333 6501683

commerciale@tenutaimpostino.it
www.tenutaimpostino.it