



IMPOSTINO

MONTECUCCO ROSSO DOC RISERVA - ORGANIC



80%

sangiovese

20%

merlot
syrah
petit verdot

18

months

in 42 hl and
50 hl barrels
and cement

6

months

in bottle



NAME: Impostino - ORGANIC

APPELATION: 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 masl

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

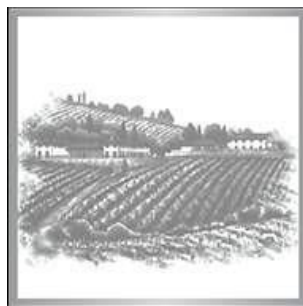
VINIFICATION: the grapes carefully harvested are manually selected on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at a constant temperature of 26°C. The maceration lasts about 15 days with pumpovers exposed to the air till the end of the fermentation.

DURATION OF ALCOHOLIC FERMENTATION: 10-12 days

MALOLACTIC FERMENTATION: spontaneously in cement tanks

MATURATION: at least 18 months in 42 and 50 hl barrels and then in cement tanks on its lees

AGING: minimum 6 months in bottle



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.

LEGEND

Our estate is located exactly on the ancient road that connected Siena to Grosseto, necessary way of passage for freight and passengers, for whatever reason they had to go in Maremma. The importance of the passage is documented and remembered even today by the names that relate to "matters of the trip" as Dogana (the Customs) or Paganico, location clearly delegated to the collection of tolls and to control the passage of travelers. Among them, stands the name "Imposto" as it is repeated with some regularity along the way: it refers to the places where it was possible for the official messengers to rest and change horses, or for simple travelers to find rest and food. Only in one case, however, the reference point was so popular that in the place not one but two "Imposti" arose, so that to distinguish them, one of the two was called "Impostino" (the small "Imposto"). Just on that site, which later on became a farm, today our estate is established, with its deep roots in the history of these wonderful places.

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