



# INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

## 2022

Our historic label. The originality of the label with the picture of the wild boar and the name "Insooglio", the place where this animal goes to root and roll, express the soul and culture of the Maremma. Its strong territorial character blends with smooth drinkability and extreme versatility.

### FIRST VINTAGE

2003

### BLEND

Consisting mainly of Syrah followed by Merlot, Cabernet Sauvignon, Petit Verdot and Cabernet Franc.

### SOIL TYPE

Part clay, part Bolgheri conglomerate. Warmer soils with a prevalence of sand are dedicated to Syrah.

### VINE TRAINING SYSTEM

Spurred cordon vine training system with a density of 6,500 vines/ha.

### CLIMATIC CONDITIONS

From the end of winter to mid-August, the 2022 season was dry and warm compared to average, peppered with rain between April and May. The low rainfall warded off the risk of fungal diseases, contributing to the development of healthy, high-quality grapes despite a slight reduction in yields. The situation was stable until August, which brought unexpected rainfall that was particularly beneficial to the later ripening varieties, Petit Verdot, Cabernet Franc and Cabernet Sauvignon. Thanks to the careful supervision of our teams, the plants did not suffer any water-related stress.

### HARVEST

The 2022 harvest began towards the end of August when the Syrah and Merlot grapes were picked, strictly during the coolest hours of the day. It continued with the Petit Verdot in mid-September and was completed before the end of the month with the Cabernet Franc and Cabernet Sauvignon.

### VINIFICATION AND AGEING

The grapes are carefully selected on the vibrating conveyor belt and then destemmed and finally crushed. Taking care to keep the different varieties separate, this is followed by alcoholic fermentation and maceration in temperature-controlled steel tanks at a maximum of 28°C for 14 to 21 days. At the end of spontaneous malolactic fermentation, the wine is blended and aged for about five months before bottling.

### TASTING NOTES

The wine is a brilliant, deep purplish red, with violet hues. The bouquet offers a complex array of aromas: from fruity, attributable to cherry and sour cherry, to elegant and well-integrated peppery and boisée spices, closing with nuances of rosemary and myrtle, typical of the Mediterranean maquis. The entry onto the palate is fresh and vibrant, thanks to a nice acidity that sustains the mouthfeel. Fragrant, with a juiciness characterised by red fruits. Well-rounded tannins are present in the finish which closes with outstanding persistence.

### AWARDS

James Suckling 93/100

### ALCOHOL

14%

### TOTAL ACIDITY

5.2 g/L

### PH

3.68