



INSOGLIO DEL CINGHIALE

TOSCANA IGT ROSSO

2021

This is our founding wine. 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. Very fruity, fine, linear and versatile.

BLEND INDICATIVE PERCENTAGES

Merlot 28%, Syrah 45%, Cabernet Sauvignon 7%, Cabernet Franc 13%, other red grapes 7%

SOIL TYPE

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

VINE TRAINING

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

CLIMATIC CONDITIONS

A mild winter with average rainfall, followed by a spring characterised by lower than average temperatures, with a slow start to budding, delayed by about seven days. Warm temperatures at the end of March/beginning of April, followed by a return to cooler weather. Rain finally fell in mid-April, with regular rainfall in May. No rain between late May and early October. The vines did not suffer any water-related stress despite the dry conditions, thanks to the cool night temperatures and the rain that fell during the month of May.

HARVEST

We began the harvest with the Merlot grapes in the first week of September 2021 and finished with the last vineyard of Cabernet Sauvignon in the first week of October 2021.

VINIFICATION

The grapes were carefully selected on the conveyor belt in the cellar. Destemming and soft crushing; fermentation in temperature-controlled steel tanks at around 28°C for 14 to 21 days.

AGEING

40% of the volume undergoes ageing in used French oak barriques for at least four months, with the remainder in steel.

DETAILS

FIRST VINTAGE: 2003

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Ruby red with purple hues, the nose releases a complexity of aromas ranging from ripe red fruits and Mediterranean scrub to delicate notes of fresh tobacco and spices. Smooth and silky on the palate, yet sustained by an acidic streak that gives us a crisp and persistent finish.

ALCOHOL
14%

ACIDITY
4.95 G/L

PH
3.64