VIANDANTE

MONTECUCCO SANGIOVESE RISERVA DOCG

100%
sangiovese

24 months
in french oak barriques and 42hl barrels

6 months
in bottle

NAME: Viandante

APPELLATION: Montecucco Sangiovese Riserva DOCG

GRAPES: 100% Sangiovese

VINE: Alto Poggio

PLANTING YEAR: 2002

CHARACTERISTICS OF THE SOIL: medium tending to clayey, with a deep profile rich of thin skeleton and outcropping bedrock

EXPOSITION: south-west

ALTITUDE: 370 m asl

PLANTING DENSITY: 5.500 plants/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 4 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 controlled temperature. The maceration is about 25-30 days long, with pumpovers exposed to the air till the end of the fermentation and manual cap punching.

DURATION OF THE ALCOHOLIC FERMENTATION: 12-15 days

MALOLACTIC FERMENTATION: spontaneously in big wooden barrels and “second passage” barriques

MATURATION: 24 months in French oak barriques of “second passage” and 42 hl barrels with repeated batonnages in order to promote the extraction from its lees

AGING: not less than 6 months in bottle

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TASTING NOTES

The Viandante fascinates for the first time with its bright and rich ruby red color. Fruity notes dominate the nose, that range from cherry, raspberry, blackberry and black currant. Spicy tertiary notes such as tobacco, leather and cocoa emerge, thanks to the long aging process. The tannins are ripe and well balanced. This classic, pure expression of Sangiovese strikes for its elegance, minerality and its long and persistent finish.

FOOD PAIRINGS

It is a wine of great character, which allows equally important combinations; its great drinkability makes it pleasant with strong seasoning cheese with a strong taste. It is a natural companion of all the red meats, the roasted feathered game, and important meat sauces, such as duck or rabbit. It also accompanies well dishes of chitterlings such as liver or traditional Tuscan “crostini”. It is, however, with the traditional “Fiorentina” steak that the combination becomes exciting. It is best served at a temperature of 18 ° C, in large balloons.

LEGEND

On the road that leads from Siena to Grosseto, almost exactly at half-way , was built in the years of the Middle Ages a point of aggregation and exchange, by the name of "Impostino", the small “Imposto”. In this place, just on a hill top, with a spectacular view, and away from the fogs and miasmas of the Maremma marshes , travelers could refresh themselves , find shelter and a hot meal . It was logical that inseparable companion of these tired evenings, to help the rest, it became a glass of good red wine. Not whatever red wine : in these hills , arid and difficult to cultivate , where the work broke the backs to the winegrowers, the generous Sangioveto was home, and gave life to fine wines , robust and invigorating , so that his presence became a symbol and an identifying character of these lands, and in many ways also an important resource for the economic fortunes of the hills of Maremma , almost completely forested . The Wayfarers in fact tasted it, they talked about it and took it with them as they got back to their homelands, helping to make it one of the most appreciated wines in the entire Italian nation.

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TENUTA
L'IMPOSTINO

IMPOSTINO

MONTECUCCO ROSSO DOC RISERVA - ORGANIC

BIO 100%

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 leat 18 months in 42 and 50 hl barrels and than in cement tanks on its lees

AGING: minimum 6 months in bottle

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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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TENUTA
L'IMPOSTINO

CIARLONE

MONTECUCCO ROSSO DOC - ORGANIC

BIO

60%
sangiovese

40%
merlot
alicante
petit verdot

12 months
in steel
tanks

6 months
in bottle

NAME: Ciarlone - ORGANIC

APPELLATION: Montecucco Rosso DOC

GRAPES: 60% Sangiovese - 40% Alicante, Merlot, Petit Verdot

VINEYARD: Sughereta

PLANTING YEAR: April 2007

CHARACTERISTICS OF THE SOIL: polymorphous and varied with outcropping clayey lenses, arid portions rich of skeleton and rocks opposed to more fertile areas rich in organic substance

EXPOSITION: South-West

ALTITUDE: 350 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 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 is about 10-12 dayslong, with pumpovers exposed to the air till the end of thefermentation.

DURATION OFTHE ALCOHOLIC FERMENTATION: 10-12 days

MALOLACTIC FERMENTATION: spontaneously in stainless steel tanks

MATURATION: 12 months in stainless steel tanks on its lees

AGING: 6 months in bottle

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TASTING NOTES
Bright red, it immediately shows it's fresh character, with an intense and winey parfume, characterised by luscious fruity notes, in which we recognise the plum and cherry.
Rich and intense at the contact with palate, with a well structured tannin balanced with its plea-sing softness and its youthful freshness.
Persistent in the mouth and with a pleasant bitter note.

FOOD PAIRINGS
Fresh and easy wine, served in large glasses at the optimal temperature of 16-18°C, it is wellpaired with cold cuts and medium-aged cheeses, maybe slightly melted grilled.
It is enhanced with tasty plates, such as "lasagne" and meat ragù "pici", and also with chicken,rabbit or turkey based plates, rather stewed or slightly roasted.
It repersents a must with mixed grilles and with sausages, where the fruits and its natural softnessperfectly match the aromatic and smoky characteristics.

LEGEND
In the tradition of the entire Italy, and in Tuscany in particular, the convivial meetings are simply not possible without a good glass of wine. It was daily use of Tuscan peasants to meet after a tiring day at work, in a typical country Inn, and rinse the dust of fields and vineyards from their throats , with a good glass of wine, which would have been the result of that hard work. Among them, it was easy to find improvised storytellers, wanderers and vagabonds, who in exchange for a glass of wine (better two or three) entertained the company with stories of past times, legends of saints and dragons, miracles and magic, of which the Maremma land is full of, and that the heat of wine made more easy to believe

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OTTAVA RIMA

MAREMMA TOSCANA ROSSO DOC - ORGANIC

100% BIO

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

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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.

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BALLO ANGELICO

TOSCANA VERMENTINO IGP - ORGANIC

100% BIO

100%
vermentino

6 months
in steel tanks on its own lees

2 months
in bottle

Name: Ballo Angelico - ORGANIC

Appellation: Toscana Vermentino IGP

Grapes: 100% Vermentino

VINEYARD: Le Macchie

PLANTING YEAR: April 2007

CHARACTERISTICS OF THE SOIL: fertile with an optimal quantity of organic matter and a strong presence of calcareous bedrock rich of minerals

EXPOSITION: south-west

Altitude: 400 masl

PLANTING DENSITY: 5.500 vines/ha

PRUNING SYSTEM : spurred cordon (Royat cordon)

YIELD PER HECTARE: 6 tonnes

HARVEST: manual in boxes, at the beginning of September

Vinification: the grapes carefully harvested are manually selected on a sorting belt in the winery, before being pressed. The must sediments during the night at about 10°C before the beginning of the alcoholic fermentation with selected yeasts, at a constant temperature of 14°-16°C.

DURATION OF THE ALCOHOLIC FERMENTATION: 15-18 days

MALOLACTIC FERMENTATION: partially, in stainless steel tanks

MATURATION: 6 months in stainless steel tanks on its lees

AGING: 2 months in bottle

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TASTING NOTES

It's of a bright straw colour, with fresh green hues, and it has an intense varietal aroma in which are recognisable floral and fruity sweet notes of yellow peach and melon, with a touch of pepper- mint. At the taste it is fresh and lively, dry and full-bodied, and it later opens to bring all the aroma intensity that the smell has already anticipated. It has a lovely mineral note and a slightly bitter ending characterised by a long and harmonic persistence.

FOOD PAIRINGS

Wine with an elegant and slim body, it is a perfect pairing for the traditional “bruschetta” and small elaborate finger-foods, proposing itself as the main character for a long aperitif. It is suggested during the meal with light dish of pasta with vegetables as base, with which it is exalted its natural sapidity: the tradition suggests it with the classic “Tuscany papa” with tomato sauce. Particularly suitable with all kinds of fish dishes, it is a must with “carpaccio” of white fish and raw shellfish.

THE LEGEND

It is said that the Bishop of Grosseto loved to organize tournaments at the castle of Cotone, and that those events, reserved to nobles, were followed by feasts and banquets, to which the inhabitants of the whole village could attend.

Over time, however, the festive atmosphere and dancing around the fires became a continuous and spasmodic practice for the people of the castle, so that the bishop was forced to summon the inhabitants and gave a lengthy and impassioned speech to bring them to repentance. Men and women of Cotone listened to him in silence, and promised to change their life, but at nightfall could not resist, and returned to their orgiastic celebrations. Not satisfied, they closed the Bishop in a barrel, and rolled him into the river Ombrone: the poor victim, dragged by and banged from boulder to boulder, miraculously ended up stranded at the bridge of Istia, just before falling into the sea. Understandig to be saved by divine intervention , the Bishop showed himself ready to forgive, if the inhabitants of Cotone redeemed, but there was no time: that night, during one of the usual parties, an earthquake struck the manor, of which nothing remained but a pile of rubble.

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TENUTA
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SASSOROSA

TOSCANA ROSE' IGP - ORGANIC

BIO 100%

60%
sangiovese

40%
syrah

6 months
in steel tanks

2 months
in bottle

NAME: Sassorosa - ORGANIC

APPELLATION: Toscana Rosé IGP

GRAPES: 60% Sangiovese - 40% Syrah

VINEYARD: Cerretina

PLANTING YEAR: April 2006

CHARACTERISTICS OF THE SOIL: fertile with an optimal quantity of organic matter and a strong presence of calcareous bedrock rich of minerals

EXPOSITION: south-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 beginning of September

VINIFICATION: the grapes carefully harvested are manually selected on a sorting belt in the winery, before being pressed. The must sediments during the night at about 10°C before the beginning of the alcoholic fermentation with selected yeasts, at a constant temperature of 14 - 16°C.

DURATION OF THE ALCOHOLIC FERMENTATION: 15-18 days

MALOLACTIC FERMENTATION: partially, in stainless steel tanks

MATURATION: 6 months in stainless steel tanks on its lees

AGING: 2 months in bottle

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TASTING NOTES

It is a "Blush" style wine, with a pale pink colour and a fresh perfume of black currants and raspberries. Very mineral and well balanced in the mouth, it has a long-lasting finish.

FOOD PAIRINGS

Pleasant and fresh, ideal as an aperitif, it is a perfect match for the wide variety of typical Tuscan "antipasti". Excellent with soups and first courses, fish and seafood, it is a great accompaniment to smoked salmon, beef "Tartare", and fried mushrooms.
Serve at 10-12°C.

THE LEGEND

Ambra (Amber) was a beautiful wood nymph, with big green and silver eyes. Ombrone, the river, strong and impetuous, saw her and fell in love, and repeatedly tried to win her murmuring sweet words with the fresh melody of his water. But Amber, bashful, ran laughing through the countryside, and Ombrone could not help but chase the echo of his laughter, through green valleys and wooded hills, passing gorges and ravines, touching lush and fragrant spots, spreading its course until the plains of Maremma.
When finally Ombrone was about to reach her, Ambra turned to the goddess Diana, protectress of the woods, who transformed her into a great stone (Sasso), and Ombrone was finally able to hug her with its sparkling waters.

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TENUTA
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LUPONERO 2016

IGP TOSCANAROSSO

Limited Edition

No. 5000 Numbered Bottles

90%
MERLOT

10%
PETIT VERDOT

26 months
in french barriques

Not less than
12 months
in bottle

NAME: Lupo Nero 2016

APPELLATION: IGP Toscana Rosso

GRAPES: 90% Merlot - 10% Petit Verdot

VINEYARD: Pietroso

PLANTING YEAR: 2007

CHARACTERISTIC OF THE SOIL: clayey-calcareous rich of skeleton

EXPOSITION: on the dominant hill with an exposition on south-west and north-east

ALTITUDE: 300 m asl

PLANTING DENSITY: 5.500 plants/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 3,5 tonnes

HARVEST: manual in boxes, at the end of September

VINIFICATION: the grapes carefully harvested are manually selected in the vineyard and on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at controlled temperature. The maceration lasts for 22 days with pumpovers exposed to the air and a delestage at mid-fermantation and manual punchings till the moment of the devatting.

DURATION OF ALCOHOLIC FERMENTATION: 16 days.

MALOLACTIC FERMENTATION: spontaneously in barriques.

MATURATION: 26 months in French oak barriques with batonnages in order to favour the extraction from its lees.

AGING: not less than 12 months in bottle.

ANALYTICAL BOTTLING DATA

ALCOHOL: 14,9 % vol
RESIDUAL SUGAR: 0,9 g/l
TOTAL ACIDITY: 5,11 g/l
PH: 3,45
VOLATILE ACIDITY: 0,7 g/l
TOTAL DRY EXTRACT: 32,9 g/l

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THE SEASON

2016 vintage with mild winter followed by a cool spring where temperatures slightly below average were recorded until the beginning of May where a sudden drop in temperatures significantly slowed down the development of the plants, postponing the phenological phase of flowering by about 10 - 15 days. The summer saw little rainfall and high but constant temperatures so as not to represent a risk for the physiological activities of the plants. September passed regularly with warm and clear days alternating with cool and breezy nights.

TASTING NOTES

Lupo Nero 2016 shows a deep ruby red color, opens to the nose with hints of undergrowth fruit, and notes of spice, tobacco and licorice. Intense and full flavor.

Intense taste with remarkable structure, great freshness, persistent.

Well integrated tannins.

Extremely enjoyable wine, with excellent aging prospects.

FOOD PAIRINGS

Lupo Nero 2016 goes well with dishes based on red meats and slow-cooked game or with long-aged cheeses. It should be served at a temperature of 18 ° C, in large wine glasses that can enhance its aromatic bouquet

HISTORY

On the 20th anniversary of its unbreakable bond with an extraordinary territory, our winery Tenuta L'Impostino launches Lupo Nero, a new and exclusive label produced in a Limited edition of 250 magnums and five thousand bottles, all numbered. Even-though this 6-year project makes clear reference to the well-known and award-winning wine by Tenuta L'Impostino Lupo Bianco, it also detaches from it. In fact, Sangiovese is the undisputed leader in the company's reds (pure or blended). Instead, the new label gives space to Merlot, a variety that has found its home in Maremma.

"The idea of the Lupo Nero was born a few years ago by observing the expressiveness of the last vineyard planted in 2007, the "Pietroso". A small portion of the estate of about 3 hectares characterized by stony soil, which extends right into the natural amphitheater overlooked by the cellar. Here lives and grows our Merlot, making almost "in purezza" the Lupo Nero 2016 Tuscana rosso IGP, one of the best harvests in recent years ".

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