



INSOGLIO

del cinghiale

2019

Insoglio del Cinghiale is our foundation wine. A supple and early maturing wine, Insoglio is a distinctive and distinguished introduction to our project.

Classification: Indicazione Geografica Tipica di Toscana

Grapes: Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot

Vineyards: Soil type is part clay, part Bolgheri conglomerate and sandy warmer soils for Syrah. Training is spurred cordon and density is 6,500 vines per hectare.

The grapes for Insoglio come from a property close to the Mediterranean sea called Campo di Sasso. The slightly higher temperatures at this site favours the Syrah.

Harvest: 10th of September to 9th October 2019.

Vinification: Grapes were strictly sorted on a vibrating belt at the cellar. They were then de-stemmed and soft crushed. Fermentation took place for 14 to 21 days at 25-28°C. 10 % of the wine underwent malolactic fermentation in oak barrels, the remainder in stainless steel.

Ageing: 40% of the wine was aged for 4 months in used French oak barrels.

Alcohol: 14%

Total Acidity: 4.9 g/L

pH: 3.7

Key Points

- First vintage: 2003
- Winemaker:
Helena Lindberg
- Consultant:
Michel Rolland
- Ageing potential:
drinking beautifully at release in September but will also evolve over the next 2 - 3 years

Tasting notes:

This vintage is offering you a lot of blue fruits, such as blueberries, as well as violets. Medium body and firm, silky tannins. Very fine and linear.

TENUTA CAMPO DI SASSO

Palazzo Gardini - Piazza Gramsci 9 - 57020 Bibbona (LI) ITALY

www.biserno.it
