



2016

**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:** 35% Syrah, 35% Merlot, 25% Cabernet, 5% 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.

**Seasonal summary:** 2016 can be considered a vintage with great potential on the Tuscan coast in general and for Tenuta di Biserno and Campo di Sasso in particular. It was a warmer than normal winter but a cooler than normal spring with frequent rainfalls well into June. The growth was balanced and the vines were well prepared for the warm and dry July and August and did not suffer any significant water stress. Ripening was also balanced and the relatively cool nights in August helped retain fresh fruit aromas and flavours. We harvested grapes with great fruit concentration and tannin quality.

**Harvest:** First week of September to second week of October 2016.

**Vinification:** Grapes are strictly sorted on a vibrating belt at the cellar. They are then destemmed and soft crushed. Fermentation took place for 14 to 21 days at 28°C.

**Ageing:** % of the wine was aged for 4 months in second-use French oak barrels.

**Alcohol:** 14%

**Total Acidity:** 5 g/L

**PH:** 3.73

### Key Points

First vintage: 2003 - Winemaker: Helena Lindberg - Consultant: Michel Rolland

Ageing potential: Drinking well from mid September 2016 but will also evolve nicely over the next 3-4 years.