



VIANDANTE 2016

SANGIOVESE RISERVA MONTECUCCO DOCG

100%
sangiovese

24 months
in french
oak
barriques
and 42hl
barrels

6 months
in bottle



NAME: VIANDANTE 2016

APPELLATION: Sangiovese Riserva Montecucco 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

ANALYTICAL BOTTLING DATA

ALCOHOL: 14,95 %vol

RESIDUAL SUGAR: 1,15 g/l

TOTAL ACIDITY: 6,4 g/l

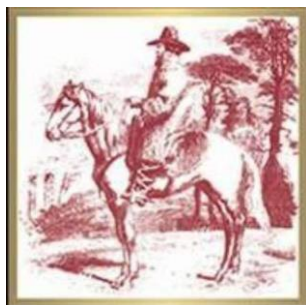
pH: 3,38

VOLATILE ACIDITY: 0,5 g/l

TOTAL DRY EXTRACT: 33,5 g/l

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THE SEASON

Mild winter followed by a cool spring where temperatures were slightly below average 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 for 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

The Viandante 2016 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.

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