



TENUTE D'ITALIA

Eccellenze Enologiche Italiane

While we are able to appreciate the magnificent artistry of every single, distinct characteristic, what most strikes our senses on tasting this Romagna D.O.C. Sangiovese Appassimento – making an indelible impression on our gustatory memory - is the whole, the overall picture, the wine in its most concrete totality. It is precisely for this reason that to represent Impavido we have chosen a special image, a fantastic animal inspired by classical symbolism and medieval heraldic tradition that can represent this special concept of the whole: singular in all its parts, inimitable in its entirety.

DENOMINAZIONE – Denomination

Romagna DOC Sangiovese Appassimento

UVAGGIO – Grapes

100% Sangiovese

FERMENTAZIONE – Fermentation

Macerazione sulle bucce a temperatura controllata (28°); in seguito sottoposto a fermentazione malolattica. *Maceration on the skins at controlled temperature (82°F), then subjected to malolactic fermentation.*

AFFINAMENTO – Ageing Process

Affinato in tonneaux e barrique per 1 anno.

Aged in tonneaux and barrique for 1 year.

TITOLO ALCOLOMETRICO Alcohol by Volume

17% vol

RESIDUO ZUCCHERINO Sugar Residual

17 gr./lt.

TAPPO Cork

Neutrocork (Amorim)



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Super Prince) – 1310 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

105 / 630

DIMENSIONI DELLA SCATOLA – Case Dimensions

base 25,5 x 17 cm – height 31 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

8,20 Kg

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 cm - height 170 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

881 Kg.

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125521050

CODICE EAN SCATOLA – Case EAN Code

8034125521067

The enchanting vermilion colour captivates the gaze, so dense and bright, bloodlike, with sumptuous carmine red reflections that make it simply irresistible. From the first consistent movement in the glass, Impavido immediately reveals both its impressive structure and its aromatic richness, releasing ripe and juicy scents that invite you to draw closer to the glass. To the nose the opening is dominated by tertiary notes of sweet wood and spices - cinnamon and clove – brought to a perfect conclusion by the subsequent emergence of powerful hints of well-ripened red fruit, blackberry jam and a gentle hint of violet. On tasting we can appreciate the triumph of a warm, sweet softness, in which the notes of plum in alcohol and black cherry jam stand out again, enhanced by a surprising balsamic note on conclusion which strengthens the aromatic persistence on the palate. The contribution of tannin is most remarkable: clean, well developed, it also contributes to completing and prolonging the magnificent sensation of taste of this Romagna D.O.C. Sangiovese Appassimento, preparing us for the next sip. A wine with exceptional organoleptic characteristics, Impavido offers a unique, out of the ordinary tasting experience, absolutely essential for any sincere wine lover.



ANNUARIO "MIGLIORI VINI ITALIANI"
2022 - 97 points



AWC VIENNA INTL. WINE CHALLENGE
2021 - GOLD MEDAL



EMILIA-ROMAGNA DA BERE E DA MANGIARE
2021/22 - 6 GRAPES