

# DIADEMA

## INPRUNETIS

Indicazione Geografica Tipica  
ROSSO TOSCANA

IN ANFORA

**“innovation meets ancient knowledge and old materials”**

DIADEMA “INPRUNETIS” is an exceptional Tuscan red wine made from a meticulous selection of Sangiovese aged in Terracotta Amphorae.

INPRUNETIS means “within the pine woods”, the ancient name of the hills of Impruneta, one of the most beautiful spots overlooking Florence, in the Chianti Area .

DIADEMA “INPRUNETIS” was born from the desire to discover new flavour and tasting experiences with ancient vinification techniques already used in the Etruscan civilization period.

The selected high-quality Sangiovese berries fermented into temperature-controlled, glass-lined cement vats, at about 25-28°C.

Once the malolactic is complete, the wine is transferred in small not glassified Terracotta Amphorae for 9 months.

Amphorae allow indirect microoxygenation, similarly to barriques, avoiding reduction excesses during maturation but prevents barrique flavoring.

The wines colour is a deep ruby red. The complex nose shows a rich and aromatic medley of ripe red fruits, wild red berries, violets and a distinctive mineral-earthy aromas deriving from the aging in terracotta amphora.

The tannins are elegant, fully integrated into a well balanced, medium-body structure.

During the finish mineral notes give again a great freshness.

<b>APPELLATION:</b>	IGT TOSCANA ROSSO
<b>REGION:</b>	TOSCANA -CHIANTI AREA
<b>OENOLOGIST :</b>	Dr. Stefano Chioccioli
<b>LANDSCAPE:</b>	Hilly
<b>VARIETIES:</b>	100% SANGIOVESE
<b>VINIFICATION:</b>	In temperature-controlled, glass-lined cement vats at
<b>AGEING:</b>	In terracotta Amphorae for 9 months
<b>BEST SERVICE AT :</b>	16°-18° C
<b>PAIRING:</b>	Fresh pasta with ragù, legumes soup, beef tagliata, grilled red meat, salamis and aged cheese

The Impruneta's Terracotta originates from the first Etruscan settlements.

The terracotta products of Impruneta differ quite a bit from other terracotta products. This has to do with the distinctiveness of the Impruneta territory and from the use of a special chemical composition the clay. The raw material, once processed and burned, gives the product ultimately its extraordinary high resistance against freezing and all weather conditions, as well as a warm and colorful tint

DIADEMA INPRUNETIS was matured in Amphorae of 600 liters made of prestigious Terracotta of Impruneta, which has been chosen by Filippo Brunelleschi for the construction of the Dome of Santa Maria del Fiore in Florence.

Food & Wine Academy Srl

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