

Vigna Vecchia Toscana IGT 2018



Grape: 100% Sangiovese
Altitude: 500m asl
Soil: Galestro and alberese
Vineyard age: Planted 1981
Vineyard area: 0.5 hectare
Training system: Spurred cordon
Vinification: Spontaneous fermentation with indigenous yeasts in stainless steel
Aging: 26 months minimum in 10hL barrels
Bottle aging: 12 months minimum
Production: 2,424 bottles
ABV: 14.5%

Residual Sugar: 0g/L
Total Acidity: 6.4 g/L
SO₂: 98 mg/L

Appearance

Clear, medium, ruby with brick red reflections.

Nose

The nose is clean and pronounced in intensity. Fresh, slightly sweet notes of strawberry and cherry overlay a heady bouquet of dried rose petals, sage and hawthorn.

Palate

This wine is dry with high acidity and alcohol in perfect equilibrium. Integrated, fine-grained tannins provide structure for an abundance of complex flavors. Rosemary, mint and tobacco interweave layers of ripe red cherries, dried orange zest and a hint of kirsch. Intense, powerful and ethereal, with a long, ruminative finish. A striking expression of varietal sangiovese and a testament to the power of heart, hard work and terroir.



VECCHIE TERRE DI
MONTEFILI