

Montefili Rosso 2019 IGT Toscana



Grape: 50% Cabernet Franc, 50% Sangiovese
Altitude: 350-500m asl
Soil: Clay
Training system: Cordon
Vinification: Spontaneous fermentation with indigenous yeasts in stainless steel
Aging: 20 months in tonneau for the Cabernet Franc and *botti* (large casks) for the Sangiovese
Bottle aging: 6 months
Production: 16,000 bottles
ABV: 14%

Residual Sugar: 0g/L
Total Acidity: 4.90 g/L
SO₂: 95 mg/L

Appearance

Clear, medium ruby.

Nose

The nose is clean and intense with an inviting bouquet of cherry, blackberry and forest floor, paired with elegant herbal notes.

Palate

This wine is dry, full-bodied and balanced. Its well integrated tannins give a fine structure to its fruity and delicately spiced flavors, with ripe plums, cloves and a hint of tobacco. Juicy and expressive with a refined, lingering finish.



VECCHIE TERRE DI
MONTEFILI