

Bruno di Rocca 2018 IGT Toscana



Grape: Cabernet Sauvignon 85%, Sangiovese 15%

Altitude: 500m asl

Soil: Galestro and alberese

Vineyard age: Vineyards planted in early 1980s

Vineyard area: 1 hectare

Training system: Spurred cordon

Vinification: Spontaneous fermentation with indigenous yeasts in stainless steel

Aging: Minimum 28 months, 50% in botticelle (10 hL) and 50% in tonneaux (5 hL)

Bottle aging: 12 months minimum

Production: 2,380 bottles

ABV: 15.5%

Residual Sugar: 0g/L

Total Acidity: 6.87 g/L

SO₂: 84 mg/L

Appearance

Clear, deep ruby with violet reflections.

Nose

The nose is clean, pronounced and fruit-forward with bramble, ripe blackberries and cooked blackcurrant. Enticing aromas of freshly cut mint and dill and a hint of flint add depth and intrigue.

Palate

This wine is dry and medium-bodied. High acidity and medium, fine-grained tannins provide important structure that tempers its high alcoholic content. Bold flavors of stewed black fruits, liquorice and eucalyptus emerge in succession, yet remain scintillatingly synergic. Savory notes and a touch of leather accompany a long, satisfying finish.



VECCHIE TERRE DI
MONTEFILI