

Vigna Vecchia Toscana IGT 2018



Grape: 100% Sangiovese
Altitude: 500m asl
Soil: Galestro and alberese
Vineyard age: Planted in 1981
Vineyard area: 0.5 hectare
Training system: Cordon
Vinification: Spontaneous fermentation in stainless steel
Aging: 26 months minimum in tonneau
Bottle aging: 12 months
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 notes of strawberry and cherry overlay a heady bouquet of dried rose petals, sage and hawthorn.

Palate

This single-vineyard Sangiovese has fine-grained tannins and nuanced flavors of rosemary, mint, and tobacco interwoven with layers of ripe red cherries, dried orange zest, and a hint of kirsch. Intense, powerful, and ethereal, with a lingering, meditative finish. A striking expression of single-vineyard Sangiovese and testament to the power of passion when it meets devotion and terroir.



VECCHIE TERRE DI
MONTEFILI