

# Anfiteatro 2018 IGT Toscana



**Grape:** 100% Sangiovese

**Altitude:** 500m asl

**Soil:** Galestro and alberese

**Vineyard age:** Vineyard planted in 1975

**Vineyard area:** 2.5 hectares

**Training system:** Doppio capovolto Toscano

**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:** 2,364 bottles

**ABV:** 15.5%

**Residual Sugar:** 0g/L

**Total Acidity:** 6.7 g/L

**SO<sub>2</sub>:** 102 mg/L

## Appearance

Clear, medium, ruby with a garnet-tinged rim.

## Nose

The nose is clean and pronounced with opulent varietal notes of red cherries and mature cranberries. Layers of sandalwood and tobacco with a touch of wet stone complete this captivating bouquet.

## Palate

This wine is dry with high alcohol, balanced perfectly by its high acidity and medium plus, fine-grained tannins. The palate is intense, with a cascade of fruits: baked red plums, ripe nectarine and fig. Hypnotic notes of walnut, cinnamon and smoke adorn a dramatic flavor profile. Thrilling and unique, yet highly approachable with a very long, meditative finish.



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