

# Bruno di Rocca 2018 IGT Toscana



**Grape:** Cabernet Sauvignon 85%, Sangiovese 15%

**Altitude:** 500m asl

**Soil:** Galestro

**Vineyard age:** Planted in the early 1980s

**Vineyard area:** 1 hectare

**Training system:** Cordon

**Vinification:** Spontaneous fermentation in stainless steel

**Aging:** 28 months in tonneau

**Bottle aging:** 12 months

**Production:** 2,380 bottles

**ABV:** 15.5%

**Residual Sugar:** 0g/L

**Total Acidity:** 6.87 g/L

**SO<sub>2</sub>:** 84 mg/L

## Appearance

Clear, deep ruby with violet reflections.

## Nose

The nose is clean, pronounced and fruit-forward with bramble, ripe blackberries and stewed blackcurrant, followed by aromas of freshly cut mint and dill and a hint of flint.

## Palate

This wine is dry and medium-bodied. Fine-grained tannins provide important structure. Bold flavors of stewed black fruits, licorice, and eucalyptus are followed by umami notes and an intense, lingering finish.



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