

Anfiteatro 2018 IGT Toscana



Grape: 100% Sangiovese

Altitude: 500m asl

Soil: Galestro

Vineyard age: Planted in 1975

Vineyard area: 2.5 hectares

Training system: Double-arched guyot

Vinification: Spontaneous fermentation in stainless steel

Aging: 28 months in tonneau

Bottle aging: 12 months

Production: 2,364 bottles

ABV: 15.5%

Residual Sugar: 0g/L

Total Acidity: 6.7 g/L

SO₂: 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 represents the heart and soul of the estate. The palate is intense, with a cascade of fruits: baked red plums, ripe nectarine and fig. Notes of walnut, cinnamon and smoke adorn a dramatic flavor profile. Thrilling and unique, yet highly approachable with a very long, meditative finish.



VECCHIE TERRE DI
MONTEFILI