

The Wine Guide

ANFITEATRO
TOSCANA
INDICAZIONE GEOGRAFICA
2019

Montefili
Anfiteatro Toscana IGT 2019

50 Years of Anfiteatro, The First Single Vineyard “Cru” in Panzano



The Heart of Montefili

Anfiteatro Toscana IGT was born on a single plot of 100% Sangiovese — the first single vineyard “Cru” in Panzano — planted in 1975 at the beginning of Montefili’s story. Today, this “Super Cru” represents Montefili’s most notable and distinctive expression of Sangiovese, as it’s re-born each year from those same, now 50-year-old vines that continue to thrive 500 meters above sea level, among the highest in Chianti Classico. The unique microclimate, abundant sunlight, and refined galestro and alberese marl soils together forge a wine that is thrilling, powerful, and utterly unique.

Behind this highly regarded wine is Serena Gusmeri, a true visionary and interpreter of nature, who joined the winery in 2015. Serena brings a unique, deeply terroir-driven, and sustainable approach to winemaking at Montefili, standing on the shoulders of the Tuscan wine greats who came before. She continues to guide the vineyards through both technological and manual interventions to enhance plant health, biodiversity, and ecosystem vitality.

As part of Italy’s first bio-district, Montefili practices organic (non-certified) viticulture and is proudly recognized as a DiversityArk company, returning more to the land than it takes.

“Montefili is making some of the most exciting wines in Chianti Classico.” – Antonio Galloni

Inside the Bottle

VARIETAL
100% Sangiovese

COUNTRY
Italy

REGION
Panzano, Chianti Classico

APPELLATION
Toscana IGT

ABV
14.5%

LONGEVITY
20-25 years

TOTAL BOTTLES PRODUCED
3,698 (750ml), 150 magnums

FIRST VINTAGE PRODUCED
1983

ANALYTICAL DETAILS

RESIDUAL SUGAR
0.0 g/l
TOTAL ACIDITY
5.8 g/l



APPEARANCE
Deep ruby

NOSE
Intense aromas of cherry in alcohol, blackberry, and black currant, with dark chocolate and tobacco notes.

PALATE
Solid structure and depth, balanced by freshness and a long, savory finish.

FOOD PAIRINGS
Grilled and braised red meats, mature cheeses, or rich pasta dishes.

SERVING TEMPERATURE
64-68°F



Wine Spectator
Vinous
93 PTS
2019

James Suckling
91 PTS
2019

Vineyard

FARMING PHILOSOPHY

Sustainability, biodiversity and minimum environmental impact.

AVERAGE CLIMATE

Perched at one of the highest points in Chianti Classico, Montefili benefits from a unique microclimate that contributes to fresh, intensely structured, yet quietly refined wines.

HARVEST

Hand-harvested during the last week of September.

SIZE	ALTITUDE	TERRAIN	SOIL
2.5 hectares	500 metres a.s.l.	Hilly	Galestro, sandstone, and quartz

OTHER VARIETALS	DENSITY	CULTIVATION	AGE OF VINES
Cabernet Sauvignon, Chardonnay, Sauvignon Blanc	4,000 plants per hectare	Capovolto Toscano	Planted in 1975



Vinification & Aging

FERMENTATION

Spontaneous fermentation with indigenous yeast in steel.

AGING

28 months in botti (10hL) and tonneau.

BOTTLE AGING

Minimum of 12 months.

