

Montefili

COUNTRY

Italy

REGION

Chianti Classico

APPELLATION

Toscana IGT



Bruno di Rocca Cabernet Toscana IGT 2019

VARIETALS

85% Cabernet Sauvignon, 15% Sangiovese

VINEYARD PHILOSOPHY

Sustainability, biodiversity, and minimal environmental impact.

VINEYARD SIZE	ALTITUDE	TERRAIN	SOIL TYPE
0.8 hectares	500 meters	Hilly	Pietraforte
DENSITY	CULTIVATION	VINE AGE	
3500 vines per hectare	Spurred cordon	Planted in early 1980s	

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 PERIOD

Hand-harvested during the first three weeks of October.

VINIFICATION

Spontaneous fermentation with indigenous yeasts in steel.

AGING

26 months in tonneau, followed by 12 months in bottle.

LONGEVITY

20-25 years

OF BOTTLES PRODUCED

2,954 (750 ml), 120 (1.5 L)

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
14,5% Alc./Vol.	5.7 g/l	0.0 g/l

TASTING & PAIRINGS

Appearance: Deep ruby.

Nose: Dark fruit, lavender, cloves, new leather and espresso.

Palate: Integrated and fine-grained tannins provide important structure. Exotic and unctuous with a full body and highly expressive palate.

Pairings: Grilled and braised red meats, mature cheeses, or rich pasta dishes.

Serving Temperature: 64-68°F



James Suckling
93PTS

Wine Spectator
92PTS

AVAILABLE FORMATS
750 ml



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