

Montefili

COUNTRY

Italy

REGION

Chianti Classico

APPELLATION

Toscana IGT



Vigna nel Bosco 2019

VARIETALS

100% Sangiovese

VINEYARD PHILOSOPHY

Sustainable

VINEYARD NAME

Bosco

VINEYARD SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2.25 hectares	North-South	540 meters	Hilly	Alberese

YIELD	DENSITY	CULTIVATION	VINE AGE
4,000	4,500	Cordon	24 Years

CLIMATE

The estate's altitude ensures cool, windy, low-humidity conditions and marked diurnal shifts. Vintage 2019 saw balanced rainfall, a mild summer, and optimal September temperature swings for perfect ripening.

HARVEST PERIOD

Hand-picked between the end of September and the beginning of October.

VINIFICATION

Spontaneous fermentation with indigenous yeasts in steel. Malolactic fermentation in steel, as well.

AGING

26 months in 20hL botti, then at least 12 months in bottle.

OF BOTTLES PRODUCED

2,476 bottles

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14.5% Alc./Vol.	6.40 g/l, pH 3.32	34 g/l	0.0 g/L

TASTING & PAIRINGS

Appearance: Ruby red.

Nose: Ripe red fruit layered with warm nutmeg, ginger, and dried plum.

Palate: Bright, precise, and decisive, with a lively and long finish.

Pairings: Ideal with grilled or roast meats, tasty first courses and mature cheeses.

Serving Temperature: 64°F



James Suckling
93PTS

Wine Spectator
91PTS

Antonio Galloni
90PTS

AVAILABLE FORMATS
750 ml



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