

## Bonsai - 2017

## IGT Toscana Rosso



Curiosity leads to Culture leads to Sensitivity leads to
Enthusiasm leads to Love leads to Magic leads to Universal
Love. Because Everybody feels the Magic. Therefore, Curiosity
is a Universal Gift.

- Francesco Illy

Appellation	IGT Toscana Rosso
Grape variety	100% Sangiovese
Vintage	2017
First year of production	2003
Alcohol	15%
Number of bottles produced	

Vine training system and density	Bonsai, 62.500 plants per hectare
Soil	Clayish and limestone
Yield per hectare	25 quintals
Harvest	Manual in the last days of September
Yeast	Indigenous
Sulphite Content	
Vinification	Fermentation and maceration for 25 days in open-tops oak tuns
Ageing	24 months ageing in oak barrels and a minimum aging of 6 months in bottle
Tasting notes	A deep ruby red with elegant orange shadows. In the nose, it expresses itself as a symphony of aromas going from the intense smell of cherry, strawberry to the fresh balsamic note of herbs. An impressive, broad structure with smooth tannins, revealing a great minerality and a slightly bitter aftertaste. Serve with fish or elegant dishes. Serving temperature from $16^\circ$ to $18^\circ$ C
Availability	0,75L - 1,5L - 3L - 5L

