



Bonsai - 2018

2018

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	2018
First year of production	2007
Alcohol	14,5%
Number of bottles produced	1224

Vine training system and density	62.500 plants per hectare, smaller goblet training system
Soil	oceanic marl, rich in clay and limestone
Yield per hectare	15 quintals
Harvest	Manual, second part of September
Yeast	Indigenous
Sulphite Content	
Vinification	Fermentation and maceration for 20 days in standing tonneaux
Ageing	20 months aging in used tonneaux, followed by 12 months in the bottle
Tasting notes	A deep ruby red with elegant violet shadows. The nose is exquisitely elegant and defined. Enriched by small fruit notes and peonies. In the mouth, the wine appears limpid and pleasantly tense, with a long mineral finish and creamy tannins. This wine shows an impressive broad structure with smooth tannins, revealing great minerality and a slightly bitter aftertaste. Serve with fish or elegant gourmet dishes. Preferred serving temperature: 16° to 18°C. The 2018 vintage, thanks to its mild temperatures and slow ripening, and an interesting variety of temperature ranges is in our opinion, has one of the most fascinating aromatic profiles of all times.
Availability	0,75L

