



# Bonsai - 2019

Toscana Rosso IGT

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 -

<b>Appellation</b>	Toscana Rosso IGT
<b>Grape variety</b>	100% Sangiovese
<b>Vintage</b>	2019
<b>First year of production</b>	2007
<b>Alcohol</b>	14%
<b>Number of bottles produced</b>	2.666
<b>Vine training system and density</b>	62.500 plants per hectare, shorter goblet training system

<b>Soil</b>	Oceanic marl, rich in clay, silt and fine limestone
<b>Yield per hectare</b>	20 quintals
<b>Harvest</b>	Manual, second half of September
<b>Yeast</b>	Indigenous
<b>Sulphite Content</b>	
<b>Vinification</b>	Fermentation and maceration for 20 days in open standing used tonneaux
<b>Ageing</b>	32 months aging in foudre, followed by 6 months in the bottle
<b>Tasting notes</b>	<p>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. The 2019 vintage, thanks to its lucky summer rains, allowed for a higher production compared to the average vintage of Montalcino. Such weather has given us particularly diluted and delicate wines.</p>
<b>Availability</b>	0,75L

