

# Podere Le Boncie



Podere Le Boncie, situated in the hamlet of San Felice outside Castelnuovo Berardenga, has established itself as one of the most exciting traditionalist estates in the Chianti Classico zone. Giovanna Morganti, the estate's proprietor since its founding, controls just 5 ha of vineyards divided between two ideally situated sites, from which she produces two wines. Giovanna studied oenology and started her career in the mid 1980's for San Felice wines, also in Castelnuovo Berardenga, on a project to plant around 300 traditional Tuscan grape varieties collected from old vineyards. When Giovanna's father, a legendary oenologist as well, gave her a small farm with olive groves, called Le Boncie, she added a vineyard planted with her favorites from the experimental project – Sangiovese, obviously, but also Cilieggiolo, Colorino, Foglia Tonda, Mammolo, and Prugnolo, all head-trained and planted at an ultra-high density of 7,000 plants/ha in Le Boncie's remarkably rocky alberese soil.

Winegrowing on such an intimate scale is a rarity in Chianti. Beyond their unassailable philosophical and technical bona fides, Giovanna's wines convey a generosity of spirit and sense of personality that confront the taster indelibly—an impression made all the more meaningful by how seldom one encounters such things in this particular region, voiced by these particular grape varieties. Much like Bordeaux, Chianti is a region we real-wine lovers know is great, yet which often underwhelms us; Le Boncie shows what it can be at its heartfelt artisanal best. We at Rosenthal Wine Merchant hold Giovanna's wines in the highest regard as some of the most special wines we import from all of Italy.

## Viticulture:

- **Farming:** Practicing organic, with some biodynamic practices
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Alberese (Limestone-clay)
- **Vines:** Vines for Le Trame are trained in Albarello, planted at 7,000 vines/ha in the late 1980's. Vines for Il Cinque are trained in Guyot, planted at 7,000 vines/ha in 2010.
- **Yields:** Controlled via severe pruning and debudding
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines see total destemming and ferment spontaneously. Le Trame ferments in open-top, neutral Slavonian and Austrian oak tini. Il Cinque ferments in stainless-steel tanks. Cuvaion lasts c. 15 days.
- **Extraction:** Le Trame sees punchdowns during fermentation. Il Cinque sees pumpovers.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation

## Aging:

- **Élevage:** Le Trame spends c. 24 months in neutral, 500-l barrels and Slavonian and Austrian oak botti. Il Cinque spends 12 months in c. 5-30 hl Slavonian and Austrian oak botti.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied at bottling, with c. 40 mg/l total sulfur

# Podere Le Boncie



## Le Trame



### At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (90%), Colorino, Mammolo, Foglia Tonda, and Ciliegiole
- **Average Annual Production:** 12,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From c. 3 ha of gently sloped vines in a single parcel near Castelnuovo Baradenga
- **Soil Types and Compositions:** Alberese (Limestone-clay)
- **Vine Age, Training, and Density:** Trained in Albarello and planted at 7,000 vines/ha in the late 1980's
- **Average Yields:** High planting density in Albarello naturally controls yields, which are further reduced by pruning and debudding.
- **Average Harvest Date and Type:** Manual, usually in mid-October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in open-top, neutral Slavonian and Austrian oak tini.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 24 months in neutral, 500-l barrels and Slavonian and Austrian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at bottling, with c. 40 mg/l total sulfur

### In The Glass:

The beauty of Sangiovese is revealed here in its most pure form, unencumbered by manipulation of the wine during vinification and élevage and without exposure to new oak. The essential character of this wine can best be described as ferociously elegant: there is a gracefulness to this wine, an impeccable balance, that belies the intense concentration reflected in its vigorous, ripe tannins.

# Podere Le Boncie



## Il Cinque



### At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (95%), Colorino (5%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.3 ha of gently sloped, southwest-facing vines in the Chiese Monte vineyard, just outside the limits of Castelnuovo Baradenga
- **Soil Types and Compositions:** Alberese (Limestone-clay)
- **Vine Age, Training, and Density:** Trained in Albarello and planted at 7,000 vines/ha in the late 1980's
- **Average Yields:** High planting density in Guyot naturally controls yields, which are further reduced by pruning and debudding.
- **Average Harvest Date and Type:** Manual, usually in mid-October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 12 months in c. 5-30 hl Slavonian and Austrian oak botti.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at bottling, with c. 40 mg/l total sulfur

### In The Glass:

Although this wine is no longer composed of the 5 grapes that gave it its name, Giovanna notes that grape vines have five leaves and flowers per bunch, that their house address is number 5, and that in Italian school you are graded one to ten, with five not quite passing—a bit of ironic understatement in reference to one of the elite wines of Tuscany. Il Cinque is perhaps less formidably structured than the Le Trame but it is no less noble, carrying its mantle of the particular terroir borne of the hills surrounding Castelnuovo Berardenga, wines of vigor and cut that chant the song of Sangiovese.