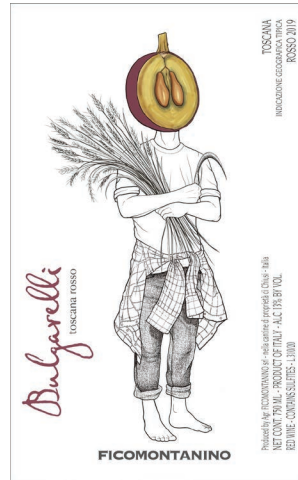


Ficomontanino



Bulgarelli IGT Toscana Rosso



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (100%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Ficomontano, Melogranino, and Campo Cavalli parcels, between Lake Chiusi and the Cetona hillside.
- **Soil Types and Compositions:** Sands and clay
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 20-30 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in concrete vats and stainless-steel tanks. Cuvaion lasts 13-15 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 6 months in concrete vats and stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 47 mg/l total sulfur

In The Glass:

This wine pulls in multiple directions; it is both fresh and deep, both spicy and politely earthy, and its dark red fruits soar high, unfettered by cellar manipulations. The ever-versatile Sangiovese finds a new and lovely register here.