

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.