

# Podere Le Boncie



## Le Trame



### At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (90%), Colorino, Mammolo, Foglia Tonda, and Cilieggiolo
- **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.