

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