

LE BONILLE “Mamba Nero 2017”

Appellation: Tuscany - Regional Geographical Indication

Grape varieties: 70% Sangiovese 25% Teroldego 5% Petit Verdot

Business location: Greve in Chianti – Castello di Montefioralle/Le Bonille di Greti

ABV: 13.5%

Acidity: 5.20 gr/l in Tartaric acid

pH: 3,45

Extract: 29,0 gr/l

Location of Sangiovese vines: Loc. Castello di Montefioralle 320 MASL East-West exposure.

Location of Teroldego and Petit Verdot vines: Loc. Le Bonille Greve in 300 MASL North-South exposure.

Soil type for Sangiovese: medium soil, tends towards clay. Rich in stone, mainly alberese with presence of galestro marl shale.

Soil type for Teroldego and Petit Verdot: loose, silty loam-sandy. Rich in sandstone, also known as “Chianti Macigno”.

Age and density of vines: approximately 40 years with 3500 plants per hectare for Sangiovese. 4 years with 6000 plants per hectare for Teroldego and Petit Verdot.

Training system: tuscan flipped.

Harvest period: by hand in the last week of September.

Fermentation temperature and maceration: 28-30°C in cement tubs for 10 days with own local yeast and post-fermentation maceration for 20 days.

Malolactic fermentation: spontaneous in cement and oak for Teroldego and Petit Verdot

Maturation: 9 months in oak for teroldego and Petit Verdot; 9 months in cement for Sangiovese.

Bottling: July 2018

Release: Settembre 2018

Production: 4.000 0.75 l bottles.

First production: 2017

Aging potential: over 8 years

Sensorial description: ruby red colour with purple reflections. A rich floral perfume, with easily recognizable notes of berries and spices and lighter touches of vanilla and cocoa. A pleasantly warm sensation on the palate, it remains, nevertheless, fresh, with sweet tannins that do not overpower the fruit. An easily drinkable wine which goes well with cured meats, medium-aged cheeses and the traditional dishes of Tuscan cuisine. A perfect companion to steak as it does not overpower the flavour of the meat.

Contatti

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