

## LE BONILLE “Mamba Nero 2019”

**Appellation:** IGT Tuscan Red

**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:** 3,60

**Extract:** 29 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. 7 years with 6000 plants per hectare for Teroldego and Petit Verdot

**Training system:** Guyot

**Harvest period:** by hand in the first decade of October

**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 for Sangiovese and oak for Teroldego and Petit Verdot

**Maturation:** 12 months in oak for Teroldego and Petit Verdot; 12 months in cement for Sangiovese

**Bottling:** May 2021

**Release:** June 2021

**Production:** 2.000 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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