



FATTORIA  
LE BONILLE

## Techincal Data Sheet IGT Toscana Rosso 2023 Mamba Nero FATTORIA LE BONILLE TOSCANA ROSSO IGT 2023 "MAMBA NERO"

**Appellation:** IGT Toscano Rosso

**Blend:** 70% Sangiovese, 25% Teroldego, 5% Petit Verdot

**Winery Location:** Greve in Chianti – Castello di Montefioralle

**Alcohol:** 13.5%

**Acidity:** 5.50 g/l in tartaric acid

**pH:** 3.60

**Extract:** 29 g/l

**Location of the Sangiovese vineyards:** Castello di Montefioralle, 320 m above sea level, facing east-west.

**Location of the Teroldego and Petit Verdot vineyards:** Le Bonille, Greve, 300 m above sea level, facing north-south.

**Soil type for Sangiovese:** Medium texture, tending towards clay. Rich in skeleton, predominantly alberese and with galestro shale.

**Soil type for Teroldego and Petit Verdot:** Loose, silty-sandy loam. Rich in sandstone, also known as "Chianti macigno" (Chianti rock).

**Age and density of the vines:** For the Sangiovese, approximately 40 years old with 3,500 vines per hectare. For the Teroldego and Petit Verdot, 10 years old with 6,000 vines per hectare.

**Training system:** Guyot

**Harvest:** Manual from the end of September

**Fermentation and maceration temperature:** 26-28°C in concrete tanks for 15 days with their own indigenous yeasts and 20 days of post-fermentation maceration

**Malolactic Fermentation:** Spontaneous in cement for the Sangiovese, while for the Teroldego and Petit Verdot it is done in tonneaux

**Aging:** 12 months in tonneaux for the Teroldego and Petit Verdot; 12 months for the Sangiovese in cement

**Bottling:** September 2025

**Release:** December 2025

**Production:** 2,500 bottles, 0.75 l format

**First vintage produced:** 2017

**Aging potential:** 10 years

**Sensory description:** Bright ruby red in color, with notes of cherry and spice. The entry on the palate is smooth, with fruity notes that accompany the sip in a long aftertaste. It is an easy-drinking wine that pairs very well with cured meats and medium-aged cheeses, first and second courses of Tuscan cuisine.

**FATTORIA LE BONILLE SRL SOCIETA' AGRICOLA**

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