

Grape variety

Sangiovese

Production zone

Montalcino, località Montosoli.

Territory characteristics

Vineyard area of about 8 Ha, with south-eastern exposure at an altitude of about 250 m above sea level. Vine density about 6000/ha. Reared in a cordon spur. The soil is mainly composed of marl and sandstone.

Harvest

Carried out by hand, from mid-September onwards.

Vinification and maturation

It is vinified and refinement in two cocciopesto and 1 terracotta amphorae , with a small percentage of whole bunches depending on the vintage.

Following its alcoholic fermentation using indigenous yeasts, the wine macerates on the skins for 4 to 6 months inside the amphora.

It is removed from this container it settles and clears naturally by decantation. Bottling takes place within one year from harvest.

The combination of whole bunches and an inert, porous container has given rise — in this original expression of Sangiovese — to an extraordinary purity.

Technical characteristics

Color: Deep ruby red.

Bouquet: Intense and distinctive, with notes of spices like

black and white pepper.

Flavor: Dry, well-balanced, lightly tannic and with attractive acidity.

Production

vintage sensitive (max 2.700)

La Furba goes well with appetizers, substantial pasta and rice dishes, red meats, but also beetroot, cheeses, and grilled or root vegetables.

Serving temperature: 16-18° C



