

# Anfiteatro 2017 IGT Toscana



**Grape:** 100% Sangiovese

**Altitude:** 500m asl

**Terrain:** Hilly

**Soil:** Galestro and alberese

**Vineyard age:** Vineyard planted in 1975

**Vineyard area:** 2.5 hectares

**Training system:** Doppio capovolto Toscano

**Vinification:** Spontaneous fermentation with indigenous yeasts in stainless steel

**Aging:** Minimum 28 months in small barrels (10 hL) and tonneaux (5 hL)

**Bottle aging:** 12 months minimum

**Production:** 3,089 bottles

**ABV:** 13.5%

## Appearance

Clear, medium, ruby tending to garnet.

## Nose

The nose is clean and pronounced with juicy cranberries, cherries and rhubarb jam. Inviting aromas of iris, baking spices and white pepper and touch of juniper add to the unfolding complexity.

## Palate

This wine is dry with high acidity and well-defined tannin and medium body. The palate is intense, with red fruits emerging first, followed by layered flavours in evolution - pear drop, almond, juniper berries, and a twist of dried citrus peel. Shape-shifting and enchanting, with a very long, meditative finish.



VECCHIE TERRE DI  
**MONTEFILI**