



Bonizio

Appellation: Toscana I.G.T.
Area of production: Tuscany and the hills in Maremma
Harvest / Vintage 2008
Number bottles 230.000

Grapes variety: Sangiovese 90% and other red grape varieties 10%
Altitude: 230 mt above sea level
Soil Composition: Alkaline Sandstone with a fair amount of heavy stone
Tonnes of grape per hectare: 8 Tonnes
Plant per hectare: 5000
Cultivation technique: Spurred Cordon
Harvest: Second half of September



Vinification: Traditional in red with controlled temperature
Method of fermentation: Small and medium stainless steel tank
Fermentation temperature: 28 °C
Length of Fermentation: 18 days
Date of Bottling: April following the harvest
Bottle age: Minimum 3 months

Service temperature: 16° - 18 ° C
Alcoholic content: 12,50 %
Acidity Total: 5,60 g/l
PH: 3.40
Extract: 28,7 g / l
Residual Sugar: 2,7 g / l

Tasting Notes: The deep knowledge of their region and terroir led Cecchi to produce a wine-based Sangiovese. An area that ensures a steady maturation of the grapes. The vinification is traditional in red at controlled temperatures. All this gave birth to a wine-colored ruby red with purple reflections, the scent is intense with features that recall the ripe cherry with hints of purple. This attractive wine has the strong note of Sangiovese produced by the coast of Tuscany. Large and immediate on the palate, it has a typical fruity note of Sangiovese di Maremma.

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