



# Bonsai - 2020

## 2020

IGT Toscana Rosso



*Curiosity leads to Culture leads to Sensitivity leads to Enthusiasm leads to Love leads to Magic leads to Universal Love. Because Everybody feels the Magic. Therefore, Curiosity is a Universal Gift.*

*- Francesco Illy*

<b>Appellation</b>	<b>IGT Toscana Rosso</b>
<b>Grape variety</b>	<b>100% Sangiovese</b>
<b>Vintage</b>	<b>2020</b>
<b>First year of production</b>	<b>2007</b>
<b>Alcohol</b>	<b>13%</b>
<b>Number of bottles produced</b>	<b>1200</b>

Vine training system and density	62.500 plants per hectare, shorter goblet training system
Soil	Oceanic marl, rich in clay, silt and fine limestone
Yield per hectare	20 quintals
Harvest	Manual, half of September
Yeast	Indigenous
Sulphite Content	30 mg/l
Vinification	Fermentation and maceration for 20 days in open standing used tonneaux
Ageing	18 months aging in used tonneaux, followed by 12 months in the bottle
Tasting notes	A deep ruby red with elegant violet shadows. The nose is exquisitely elegant and defined. Enriched by small fruit notes and peonies. In the mouth, the wine appears limpid and pleasantly tense, with a long mineral finish and creamy tannins. This wine shows an impressive broad structure with smooth tannins, revealing great minerality and a slightly bitter aftertaste.
Availability	0,75

