

Le Portine Toscana, IGT, 2015

Poggiolo S.A.S of Bonfio Luca & C.



Tenuta Poggiolo now known as Bonfio is an estate located in the heart of Chianti Colli Senesi. The different vineyards, in total 230 hectares, have their own microclimates, and special care is given to the processing of the grapes to make wines which express the subtle differences.

Le Portine is named after the portals in the 14 towers surrounding the ancient walled city of Monteriggione, where time seems to have stood still since the 13th century.

Tasting Notes

Le Portine is made of Sangiovese, and has a ruby red color with garnet reflections. In the nose it presents a composite bouquet, slightly ethereal and soft, along with hints of plum. The taste is harmonious with great structure, the aftertaste is long and persistent with soft and lingering tannins.



Region: Tuscany

Classification: Toscana IGT

Area of Production: Monteriggioni, Siena

Grape Variety: 100% Sangiovese

Soil: Classic shaley clay

Average Age of Vines: 8 to 12 years

Trellising System: Cordone speronato

Spacing of Plants: 4600 vines/hectare

Production per Acre: 3.12 tons

Vinification: Fermentation in stainless steel at a controlled temperature for 10 days.

Maturation: Aged in large Slovenian oak casks for at least 2 years before resting in bottles for at least 3 to 6 months.

Total Acidity: 5.20 g/l

Residual Sugar: 1.00 g/l

PH:

Alcohol: 13.5%

Total Cases Produced: 1,250 cases



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