



Vintage

2015

Agriculture

Certified Organic by ICEA

Vineyard (year planted, altitude a.s.l.)

Podere Bugnanese East (2005, 400m)

Grape Variety

100% Sangiovese

Yield

Grapes: 700g per plant

Wine: 36 hl/ha

Harvest

By hand into 18kg crates

30th September

Winemaking

Native yeasts, fermented in oak tonneaux

Manual cap submersion (pigeage) up to 3 times daily

Minimum 35 days maceration

Ageing

21 months in 1, 2 & 3 year old French oak tonneau and barriques

Classification

IGT Toscana Rosso

Alcohol

15.0% by volume

Quantity Produced

1200 bottles (75cl)

In the heart of ancient Etruria is the sacred mountain, Monte Amiata. In its shelter lies this excellent single vineyard of classic Tuscan grapes. Facing south-south east, the vines benefit from early morning sun, their daily blessing from Thesan, Etruria's goddess of the dawn. Aged 21 months in tonneau. 1200 bottles made.

Thesan is an expression of the single vineyard, Podere Bugnanese East. 0.4 hectares of south-south east facing terrain composed of schist, quartz, loam and clay that drains well while retaining just enough moisture to endure summer droughts. Fertility and yields are kept deliberately low, delivering grapes with excellent concentration of fruit flavours, acids, and abundant but fine tannin.



TENUTA TOBIA

TOSCANA

*

Tenuta Tobia, Seggiano (GR), Toscana, Italia
www.tenutatobia.it
info@tenutatobia.it
tel: +39 348 624 4309