



## Tenuta Buon Tempo

### DOGC Brunello di Montalcino

The central part of the estate is known as Podere Oliveto, the first historic references to which date back to 1941. This farm was managed, like all those in the area during that period, according to the sharecropping system, and was devoted almost exclusively to the cultivation of olive trees. The first vineyard was planted in 1994 in parcel of land no. 56, and this still today constitutes the most "ancient" of those being farmed. In 2012, from their very first visit, Per and Janet fell in love with this place and could envisage its potential. Per purchased the property and gave it the name "Tenuta Buon Tempo", as a tribute to the beauty of the surrounding countryside.



#### COUNTRY

Italy

#### VARIETAL

Sangiovese

#### SOIL TYPE

Galestro and Arenaria

#### VINEYARD

3.5 ha.

South-eastern exposure

Altitude 300-350m above sea level. 3000/ha.vine density

Vine trained cordon spur

#### HARVEST

Hand harvest

#### VINIFICATION

Indigenous yeast fermentation

3 years aging

3/4 in large Slavonian oak casks

Rest in 500 lt. French oak tonneaux

Used once previously

Stainless steel wine naturally decants

6 months aging in bottle

16,000 – 20,000 bottles

#### TASTING NOTES

Intensely vinous, fruity fragrances of ripe cherries and plums, along with floral and spicy notes. Ethereal sensations and oaky tones. Dry taste with well-balanced acidity. Evident tannins considerable body; warming, rounded and harmonious.

#### CERTIFICATIONS



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