



## Tenuta Buon Tempo

### OLIVETO P.56

### DOCG Brunello di Montalcino Riserva

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

Loc. Castelnuovo dell'Abate.  
South-east exposure  
Altitude of 350m above sea level.  
3000/ha.vine density  
Vine trained cordon spur

#### HARVEST

Hand harvest

#### VINIFICATION

Indigenous yeast fermentation  
3 years aging  
20 & 35hl Large Slavonian oak casks  
Stainless steel wine naturally decants  
18 months aging in bottle  
6,000 – 8,000 bottles

#### TASTING NOTES

Garnet, with highlights tending toward brick-red. Vigorous and youthful on the nose, with notes of red fruits; balsamic yet ethereal. Taste Dry, perfectly well-balanced, full, fleshy, austere yet velvety, with a hint of oak. from its aging in barrel.

#### CERTIFICATIONS



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