



Tenuta Buon Tempo

DOC Rosso 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

Marl and sandstone

VINEYARD

Loc. Castelnuovo dell'Abate.
8 Ha, with
South-eastern exposure
Altitude of 250 m above sea level
6000/ha. vine density
Vine trained cordon spur

HARVEST

Hand harvest

VINIFICATION

Indigenous yeast fermentation
3/4 wine aging in Large (60hl)
Slavonian oak casks
Rest in 500 lt. French oak tonneaux
Used once previously
Stainless steel wine naturally decants
6 months aging in bottle
25,000 – 35,000 bottles

TASTING NOTES

Stands out with its fresh, juicy style.
Good structure, making it capable
of short-to-medium term aging.

CERTIFICATIONS



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