



Tenuta Buon Tempo
LA FURBA
IGT Toscana Sangiovese

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

8 ha.
South-eastern exposure
Altitude 250m above sea level.
6000/ha.vine density
Vine trained cordon spur

HARVEST

Hand harvest

VINIFICATION

Vinified 10hl cocchiopesto amphora
10% whole bunches
Indigenous yeasts
6 months maceration on the skins
Stainless steel wine naturally decants
1400 bottles

TASTING NOTES

Deep ruby red. Intense and distinctive nose with notes of spices like black and white pepper. Taste dry, well-balanced, lightly tannic and with attractive acidity.s.

CERTIFICATIONS



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