

# Val di Toro

## BOH!

### Sangiovese Natura Costa Toscana

#### 2021

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#### Tech Specs

Type:	Red Still Wine
Ingredients:	100% Sangiovese
Region/Subregion:	Tuscany, Costa Toscana
Organic?	yes
Sustainable?	yes
Certifications?	Suolo e Salute organic certification
ABV:	12.50%

#### A closer look...

Total Production:	80 cases
Vineyard:	Vigna alta costiera
Soil:	sandy calcareus
Age of Vines:	2010
Vineyard Size:	0.6 hectares
Climate:	Mediterranean, proximity to sea.
Farming Methods:	Organic
Fermentation Methods:	Grapes get crushed and destemmed and then placed in a steel vat and macerated for 7 days. After that it is left to initiate a spontaneous fermentation without any addition of either yeasts or Sulphur. Once the fermentation is over we do the racking and leave it in the vat until the malolactic fermentation is also completed.
Winemaker:	Alessandro Boniperti
Elevage:	After vinification, the wine is racked again and left to rest till March, approximately 6 months from harvest, and then bottled
Fining/Filtration:	No
Residual Sugars:	0.9 g/l
Acidity:	5.91 g/l

#### All about this bottle

This wine belong to the family of Val di Toro but it is made in a complete natural way. Boh iis an italian expression to say I have no idea. In fact when we asked the name of the wine Anna Maria said “boh!?” and we liked it.

The method we followed to vinify Boh was meant to extract at the maximum level the fruit and freshness and all the primary flavours of the Sangiovese grapes it is made with. Its color is light red but the mouth is full of red fruit flavors, such as red cherry, strawberry, plum, and raspberry. Its tannins are soft making it very easy to drink.

# T EDWARD