



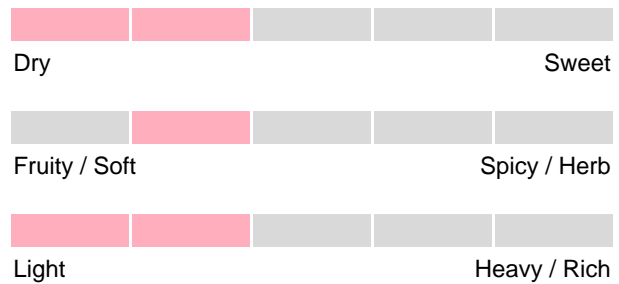
Vergani

BONSALTO TOSCANA IGT FATTORIA BONALTO



Toscana igt, Bonsalto, Toscana, Italy

Taste



Vintage

2022

Notes

A virginal wine that reflects the Tuscan style. Flattering, delicate and fresh on the palate, with heady aromas of spring flowers and freshly picked red fruits. Easy to uncork among friends.

Accompanying

light aperitif platters, fresh cheese, grilled vegetables and pasta dishes.

Vinification

Spontaneous fermentation in steel tanks, without the addition of selected yeasts. Maturation in amphorae and for a short time in used wood. The wine then matures for a further 10 months in the bottle

Grape varieties

60% Sangiovese, 30% Malvasia nera, 10% Colorino

Alcohol

13.5%

Format

75 cl

BONSALTO

Fattoria Bonsalto was founded in the early 1970s. Grandfather Azelio, who grew up in a large family with farming roots, decided to buy a farm near his birthplace after starting a successful business in the steel industry. A strong call to the land for someone who had always considered it a "benevolent mother", a provider of resources, sustenance and healthy living. Over the years, the wine was always produced for home consumption and sold in large quantities, benefiting the region's bottling plants. The current project flourished in 2021 thanks to the mature awareness of Paolo, the founder's son, who bought back the entire estate and involved his sons in the business. An "extended" family, as it used to be, has decided to take care of the business, preserving its traditional spirit and giving it a future perspective. Today, the Paci family is led by Valentina, Donata, Nicoletta and Leonardo, but the next generation is already on the way. Seven grandchildren who are continuing the tradition in a modern form: Rebecca, Cesare, Bernardo, Guido, Allegra, Ottavia and Lavinia.