



WINE STORY

In 1979 Ugo Conti Bonacossi created Ghiaie della Furba from vineyards planted among the pebble (Ghiaie) rich soils of the Furba stream. Originally planted with clippings from the famed Chateau Lafite estate in Bordeaux, the wine was made from Cabernet Sauvignon, Cabernet Franc and Merlot until the blend was changed in 1998 with the addition of Syrah. The inclusion of Cabernet Franc was slowly discontinued and today the blend includes Cabernet Sauvignon, Merlot and Syrah and is made only in the best vintages.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	180 - 220 masl
SOILS:	Clay, limestone, schist and marl
TRAINING SYSTEM:	Guyot, cordon spur
FARMING PRACTICES:	Organic
AGE OF VINES:	20 - 40 years old
YIELD:	4,5000 kilograms per hectare
GRAPES:	Cabernet Sauvignon 40%, Syrah 35%, Merlot 25%
TYPE OF YEAST:	Native indigenous yeasts
POST-FERMENTATION PROCEDURES:	13 days extended maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes in French barriques
FILTRATION:	Yes - mechanic with 3 micron
AGING CONTAINER:	2nd, 3rd or 4th passage medium-toast French barriques
AGING TIME:	18 months
BOTTLE AGING TIME:	12 months
PRODUCTION:	12,000 bottles
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):
Contini Bonacossi Family
Winemaker:
Benedetta Contini Bonacossi
Winery Founded:
804
Region:
Tuscany

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	5.45
RESIDUAL SUGAR:	.40 g/l	EXTRACT:	36.7