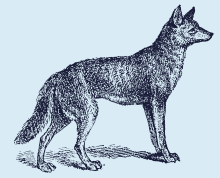




## Tenuta Buon Tempo

D.O.C. 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.



**PARKER WOLF**

wine & spirits

### COUNTRY

Italy

### VARIETAL

100% 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.

### CERTIFICATION



**Moments Unearthed**

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