

MONTEVERRO

VINTAGE: 2017

BLEND: 40% Cabernet Sauvignon, 40% Cabernet Franc, 15% Merlot, 5% Petit Verdot

DENOMINATION: IGT Toscana rosso
REGION: Maremma, Tuscany

PRODUCTION: 16,941 Bottles - 519 Magnums - 120 Double Magnums - 50 Imperials -

5 Salmanazars

TASTING NOTES

COLOR: Dark ruby with touches of red velvet on the rim.

ON THE NOSE: Complex and elegant to the nose with dark fruits like black cherries

and blueberries and hints of white truffles evolving on black olive

and dark chocolate.

ON THE PALATE: Dense and silky entrance evolving on a beautifully fresh and

layered mid palate with touches of cassis, plum, sundried tomatoes,

eucalyptus and tobacco lingering on velvety tannins.

VINIFICATION

WINEMAKING: Each lot fermented separately

Fermentation in stainless steel and barrel

Natural fermentations; 100% gravity; Punch downs by hand

AGING: 24 months in French oak barrels with 80% new oak

BOTTLING: No fining, no filtering

VINEYARD

SOIL: Clay and limestone with eroded stones PLANTATION: 7,575 vines/ha oriented north/south

HARVEST: Hand picking and harvest date adapted to each section of a parcel

YIELD: 35 hl/ha

VINTAGE COMMENTS

240: that number represents the amount of rain in millimeters for the full season (November of the previous year to harvest), a very low record. Not to say that this situation had a direct impact on the vineyard management and the quality of the fruits. However, the spring was not so hot that we could take good decisions at the right timing in order to control the vigor and not stress the vines further.

During summer, the key was to control the water stress and be sure that the plants could have enough water to bring the grapes to maturity. Nevertheless, the most important decision was the timing of the harvest and we decided to anticipate the harvest of Merlot before August 15th (we also harvested one block of Cabernet Sauvignon at this time) and then we worked very hard to harvest all the Cabernet and Petit Verdot in the first half of September.

