



MONTEVERRO

TOSCANA

CHARDONNAY

VINTAGE:	2020
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana Chardonnay
REGION:	Maremma, Tuscany
PRODUCTION:	4,329 bottles - 200 Magnum

TASTING NOTES

COLOR:	Beautiful shiny grey gold with touches of mercury and pale yellow.
ON THE NOSE:	Explosion of fruit like pear, apricot with touches of toasted brioche, crème brûlée lingering on a slate minerality and elderflower.
ON THE PALATE:	Round and fresh entrance evolving on a beautiful acid mid palate with touches of starfruit, lemon finishing on grapefruit, quince and gun powder.

VINIFICATION

WINEMAKING:	Each lot fermented separately Whole cluster pressing Natural fermentations Aging on fine lees 100% gravity
AGING:	50% spent 14 months in French oak barrels with 20% new oak, the remaining 50% aged in concrete eggs
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7,575 vines/ha oriented east/west
HARVEST:	Handpicked and harvest date adapted to each section of the Chardonnay parcels
YIELD:	50 hl/ha

VINTAGE COMMENTS

The vintage 2020 was an unpredictable season. A mild and rainy winter made the budbreak to be quite consistent with the average of the previous seasons (at the very beginning of April). Then, in spring, we had beautiful conditions which boosted the vegetation and pushed the fertility of the buds with a fairly high number of grapes. Although climatic conditions changed at the end of April, with a dry period and temperatures slightly higher than average, the effect was a reduction of the size of the grapes and berries, which is quite qualitative. In addition, the month of July was particularly hot. The low yield and warm conditions made us decide on an early and fast harvest for a fragile variety like Chardonnay. We harvested the grapes in two days, on August 10 and 11.

