



MONTEVERRO

TOSCANA

## VERMENTINO

VINTAGE:	2023
BLEND:	100% Vermentino
DENOMINATION:	IGT Toscana Vermentino
REGION:	Maremma, Tuscany

### TASTING NOTES

COLOR:	Brilliant grey gold with hints of green on the rim.
ON THE NOSE:	Explosion of grapefruit, elderberry flowers, white peach, with touches of lime and green melon.
ON THE PALATE:	Fresh and slightly fizzy entrance evolving on white peach again, pear and slate finishing on a racy acidity and grapefruit.

### VINIFICATION

WINEMAKING:	Whole cluster pressing No malolactic fermentation
AGING:	6 months on lees in stainless steel tanks
BOTTLING:	Light filtration

### VINEYARD

SOIL:	Clay and limestone
PLANTATION:	5555 vines/ha oriented east/west
HARVEST:	Hand picked



### VINTAGE COMMENTS

The vintage 2023 will be remembered for its very rainy spring with almost 150mm in April and May. This is also the period when the vines are the most sensible to diseases and particularly with downy mildew. Simone and its vineyard team worked very hard to deal with this situation even using backpack sprayer when the soil was too wet to use the tractors. Thanks to them, this had no impact on the quality of the fruits and after this period the rest of the season was a cakewalk! Then we had a classic warm summer without major rainfalls but the soil had enough water reserve to fight against the drought. We harvested the Vermentino from the 18th to the 24th of August with a beautiful balance of freshness and aromatics.