



MONTEVERRO

TOSCANA

VERRUZZO

VINTAGE:	2022
BLEND:	40% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon, 10% Syrah
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Cherry with touches of purple and pink on the rim.
ON THE NOSE:	Explosion of grenadine and cassis with some touches of cherry and tomato stems.
ON THE PALATE:	Fresh entrance evolving on a framed mouthfeel with red cherry, raspberry and bay leaf with floral notes like lilac lingering on beautiful tannic frame and a fresh finish.

VINIFICATION

WINEMAKING:	Fermentation in stainless steel tanks Natural fermentations 100% gravity
AGING:	12 months in French oak barrels
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7575 vines/ha oriented north/south
HARVEST:	Hand picking

VINTAGE COMMENTS

Sometimes quality is much more important than quantity, and this view partly explains the 2022 season. Generally described as a hot and dry year, it is true that the overall rainfall was much less than that of a normal year. But we were fortunate that two major rainfall events occurred just before budding and just before flowering, extremely important times of the season. These conditions resulted in perfectly balanced plants, with sufficient energy and reserves to withstand the natural summer drought, but without excessive vigor wasting energy on unnecessary vegetation. The summer was hot, almost scorching in mid-July, but the resilience of the plants and the live soils helped the grapes ripen safely, certainly a little earlier than usual for Merlot and Syrah. Also, 1/3 of the Cabernet were harvested before September 3rd when we had a rain and a drop of the temperatures. The rest of Cabs and the Petit Verdot were finished between the 10th and the 20th of September.

