



MONTEVERRO

WINE:	Chardonnay
VINTAGE:	2008
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana bianco
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Yellow brilliant gold with hints of straw and grey gold.
ON THE NOSE:	Fresh fig, lemon tart, pear, toasted bread, pineapple and almonds with touches of straw and white peach.
ON THE PALATE:	Fresh attack of Granny Smith apple evolving on vanilla yogurt and banana bread with a touch of fresh orange peel.

VINIFICATION

WINEMAKING:	Every lot vinified separately Whole cluster pressing Natural fermentation, both Alcoholic and Malolactic Aging on fine lees with batonnage 100% gravity
AGING:	18 months in French oak barrels with 30% of new oak
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7575 vines/ha oriented east/west
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	20 hl/ha

VINTAGE COMMENTS

The winter season was fairly mild which advanced the bud break from several days (22nd of March). Afterwards, we had a fairly rainy spring during bloom which induced shattering and created a naturally lower yield. Then, the season was very temperate and almost no rain occurred during summer with particularly high temperatures for July and August. We picked the first block of Chardonnay on the 25th of August and ended the 9th of September.

