



MONTEVERRO

WINE:	Monteverro
VINTAGE:	2008
BLEND:	60% Cabernet Sauvignon, 25% Cabernet Franc, 10% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Intense dark black with ruby on the rim.
ON THE NOSE:	Intense complex dark fruit like blackberries and black currant with touches of rosemary, dark cherry liquor, black liquorice and cigar box.
ON THE PALATE:	Structured and complex mouth feel with integrated tannins, velvety blueberries and black berry jam, lingering on freshly picked black currant and fresh plum.

VINIFICATION

WINEMAKING:	Every lot vinified separately Fermentation in inox and barrel Natural fermentation 100% gravity Punch downs by hand
AGING:	24 months in French oak barrels with 70% of new oak
BOTTLING:	No fining, no filtration

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7575 vines/ha oriented north/south
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	35 hl/ha

VINTAGE COMMENTS

The winter season was fairly mild which advanced the bud break several days (25th of March for Merlot and Cabernet Franc, 2nd of April for Petit Verdot and Cabernet Sauvignon). We had a fairly rainy Spring during bloom which induced shattering and created naturally low yields. Then, the season was very temperate with almost no rain during summer with particularly high temperatures for July and August. We picked the first Merlot on the 10th of September under a beautiful sun but we had to stop because of rains on the 18th. Temperatures then dropped which delayed maturity. We finally finished harvesting Merlot and began the Cabernet at the end of September and harvested the last blocks of Cabernet Sauvignon on the 23rd of October.

