



# MONTEVERRO

<b>WINE:</b>	Terra di Monteverro
<b>VINTAGE:</b>	2008
<b>BLEND:</b>	40% Cabernet Sauvignon, 35% Cabernet Franc, 15% Merlot, 10% Petit Verdot
<b>DENOMINATION:</b>	IGT Toscana rosso
<b>REGION:</b>	Maremma, Tuscany

## TASTING NOTES

<b>COLOR:</b>	Deep dark ruby with mashed strawberry.
<b>ON THE NOSE:</b>	Interaction of black currant, cigar box, cassis, thyme, with hint of raspberries and cherry pie.
<b>ON THE PALATE:</b>	Velvety entrance evolving on freshly picked red currant and raspberries with touches of fresh blackberries, lingering on structured tannins and clay.

## VINIFICATION

<b>WINEMAKING:</b>	Every lot vinified separately Fermentation in inox and barrel Natural fermentation 100% gravity Punch downs by hand
<b>AGING:</b>	20 months in French oak barrels with 60% of new oak
<b>BOTTLING:</b>	No fining, no filtration

## VINEYARD

<b>SOIL:</b>	Clay and limestone with eroded stones
<b>PLANTATION:</b>	7575 vines/ha oriented north/south
<b>HARVEST:</b>	Hand picking and harvest date adapted to each section of a parcel
<b>YIELD:</b>	40 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.

