



# MONTEVERRO

**WINE:** Tinata  
**VINTAGE:** 2008  
**BLEND:** 70% Syrah, 30% Grenache  
**DENOMINATION:** IGT Toscana rosso  
**REGION:** Maremma, Tuscany

## TASTING NOTES

**COLOR:** Deep dark cherry with hints of purple on the rim.  
**ON THE NOSE:** Explosion of freshly cut lavender, blueberries, game, black currant, tulips, black cherry, chocolate and cedar wood.  
**ON THE PALATE:** Intense entrance with a velvety mouth feel, blueberries, blackberries and dark coco powder balanced with red cherry, lingering on rose petals.

## VINIFICATION

**WINEMAKING:** Every lot vinified separately  
Fermentation in inox and barrel  
Natural fermentation  
100% gravity  
Punch downs by hand  
**AGING:** 20 months in French oak barrels  
with 50% 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:** 45 hl/ha

## VINTAGE COMMENTS

The winter season was fairly mild which advanced the bud break from several days (around the 23rd of March for Grenache and 5th of April for Syrah). 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 Syrah on the 8th of September under a beautiful sun and picked most of it until a rain stopped us on the 18th. We picked the Grenache 10 days after this rain.

