



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE:	2012
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana Chardonnay
REGION:	Maremma, Tuscany
PRODUCTION:	4,663 Bottles

TASTING NOTES

COLOR:	Deep shiny gold with touches of lime green.
ON THE NOSE:	Explosion of cedar, walnuts, honey, toasted bread, vanilla, honeysuckle with touches of pear, laurel, caramel and crème brûlée.
ON THE PALATE:	Fresh entrance lingering on lemon, brioche, pineapple with touches of quince and star fruit.

VINIFICATION

WINEMAKING:	Each lot fermented separately, whole cluster pressing Natural fermentations, aging on fine lees with batonnage 100% gravity
AGING:	14 months in French oak barrels for 75% of the production, of which 25% is new oak. The remaining 25% is aged in concrete eggs
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7,575 vines/ha oriented east/west
HARVEST:	Handpicked and harvest date adapted to each section of the Chardonnay parcels
YIELD:	40 hl/ha

VINTAGE COMMENTS

In Tuscany the winter rain is very important to refill the water table but winter 2011/2012 was one of the driest in Monteverro history. Tuscany had less than 250 mm of rain between October of 2011 and March of 2012. The average rainfall is normally about 600 mm. Because the soils were dry, they needed less time to warm up, and therefore, bud-break was quite early (March, 28th). A dry spring led the vine to produce fewer and smaller berries. In addition, the average temperature was lower than normal which helped the vine limit its evaporation and transpiration. The summer followed the same pattern as the season with few rains and moderate temperatures. These conditions and low yields accelerated the ripening process and gave a great balance between acidity and fruit. The Chardonnay was harvested on the 17th and 20th of August.

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