



MONTEVERRO

Toscana

MONTEVERRO

| | |
|----------------------|--|
| VINTAGE: | 2012 |
| BLEND: | 35% Cabernet Sauvignon, 35% Cabernet Franc, 25% Merlot, 5% Petit Verdot |
| DENOMINATION: | IGT Toscana rosso |
| REGION: | Maremma, Tuscany |
| PRODUCTION: | 17,127 Bottles – 626 Magnums – 297 Double Magnums – 100 Imperials – 5 Salmanazars |

TASTING NOTES

| | |
|-----------------------|---|
| COLOR: | Deep dark ink with cranberries and pink on the rim. |
| ON THE NOSE: | Beautiful dense nose with touches of cassis, blackberries, cedar, cinnamon, soap, olive, black truffle, cacao powder and sawdust. |
| ON THE PALATE: | Dense entrance evolving on a framed and concentrated palate with dark fruit lifted by a great acidity of boysenberries and cherry pits. |

VINIFICATION

| | |
|--------------------|---|
| WINEMAKING: | Each lot fermented separately, fermentation in stainless steel and barrel, natural fermentations, 100% gravity, punch downs by hand |
| AGING: | 24 months in French oak barrels with 80% new oak |
| BOTTLING: | No fining, no filtering |

VINEYARD

| | |
|--------------------|---|
| SOIL: | Clay and limestone with eroded stones |
| PLANTATION: | 7,575 vines/ha oriented north/south |
| HARVEST: | Hand picking and harvest date adapted to each section of a parcel |
| YIELD: | 30 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 grapes of Merlot were harvested from the 21st to the 30th of August. On September 2nd and 4th, we had a 50 mm rain that helped soften the tannins of Cabernet Sauvignon and Petit Verdot that were still on the vines. It was a blessing in disguise.

www.monteverro.com

