



MONTEVERRO

Toscana

TINATA

VINTAGE:	2012
BLEND:	70% Syrah, 30% Grenache
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	6,770 Bottles – 528 Magnums – 300 Double Magnums – 50 bottles of 5 Liters

TASTING NOTES

COLOR:	Deep dark ruby with touches of garnet on the rim.
ON THE NOSE:	Beautiful nose of spices like rosemary, camphor with touches of cedar, milk chocolate, cherries, lilac, geranium and rose.
ON THE PALATE:	Soft entrance evolving on velvety mouthfeel lingering on a backbone of acidity and cherries, raspberries and blueberries.

VINIFICATION

WINEMAKING:	Extreme block selection Fermentation in stainless steel and barrel, natural fermentations 100% gravity, punch downs by hand
AGING:	70% spent 16 months in French oak barrels with 40% new oak, the remaining 30% aged in concrete eggs
BOTTLING:	No fining, no filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Handpicked, and harvest upon ripeness within sections.
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. For the first time of its history the grapes of Syrah and Grenache were harvested at the same time from August 23th to August 30th.

