



MONTEVERRO

Toscana

TINATA

VINTAGE:	2013
BLEND:	70 % Syrah, 30 % Grenache
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany
PRODUCTION:	6557 Bottles – 542 Magnums – 300 Double Magnums – 50 bottles of 5 Liters

TASTING NOTES

COLOR:	Deep dark ruby with touches of purple and pink on the rim.
ON THE NOSE:	Beautiful expression of cranberries, melon, and cherry with touches of wild blueberries, tulips.
ON THE PALATE:	Soft but fresh entrance evolving on a velvety palate with a mellow tannic frame lingering on tomato, cherries, boysenberries and tobacco.

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:	7575 vines/ha oriented north/south
HARVEST:	Handpicked, and harvest upon ripeness within sections.
YIELD:	40 hl/ha

VINTAGE COMMENTS

A very exceptional event occurred in November 2012, with more than 400 mm of rain in 48 hours. This kind of event cannot refill the water reserve because most of it has no time to penetrate the soil, but it explains how tough the climate can be in the Mediterranean area with long periods of dryness and terrific storms. Fortunately, it did not cause damage in the vineyard, the soils were correctly covered with crops and porous enough to limit the erosion. The picture would be incomplete without mentioning a total winter precipitation of 1200 mm until bud break, so finally we can say all water reserves were refilled before the growing season. The rest of the season was much more restful, with only 150 mm from April to October. We had a very even bud break (first half of April) and flowering (second half of May) but quite a small amount of grapes. This can be explained by the last 2 seasons of intense dryness. Therefore, the most natural way for the plant to react is to produce less grapes. The summer arrived slowly and we had just 10 days of intense warmth at the beginning of August, so the veraison occurred in optimal conditions. On August 20th, we had a perfect rain (35 mm) which definitely helped the maturation arrive mid-September (Syrah from 6th to 15th, Grenache from 12th to 16th).

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