



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE:	2014
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana Chardonnay
REGION:	Maremma, Tuscany
PRODUCTION:	7,839 Bottles

TASTING NOTES

COLOR:	Beautiful grey gold with touches of mercury and green.
ON THE NOSE:	Explosion of cedar, tropical fruit, baked apple, slate, fresh mango, white chocolate, quince lingering on honey and peaches with touches of brioche.
ON THE PALATE:	Nice round entrance evolving on fresh acidity with touches of yoghurt, peaches, pear lingering on grapefruit and white flowers with touches of marzipan and lemon pie.

VINIFICATION

WINEMAKING:	Each lot fermented separately Whole cluster pressing Natural fermentations Aging on fine lees 100% gravity
AGING:	50% spent 14 months in French oak barrels with 40% new oak, the remaining 50% 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

The 2014 winter was quite wet (450 mm from November to March) which helped to refill the water table and give the plant enough water to carry nutrients. The growing season was relatively similar to the previous year, with a mild and balanced season. The main difference was a nicer weather in May/mid-June that provided a consistent and even flowering. Then we had two rains on June 15th (75 mm) and July 29th (110 mm) that helped the plant gets some water during that important phase which translated in nice berry size and helped the plant not to suffer from the extreme temperatures of July. After that, the temperatures were particularly mild during August (average 24 °C) and September (average 21.5 °C). This “cold” weather protected the acidity and helped us find the perfect balance. Date of harvest: from August 27th to September 10th.

