



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE:	2015
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana Chardonnay
REGION:	Maremma, Tuscany
PRODUCTION:	7460 bottles – 150 Magnums

TASTING NOTES

COLOR:	Bright grey gold with hints of lime green on the rim
ON THE NOSE:	Delicate nose of toasted brioche with white peach, cedar, fresh mango, slate lingering on pear, grapefruit with touches of honey.
ON THE PALATE:	Fresh but round entrance evolving on peach, straw, pomegranate lingering on quince 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:	7575 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 2015 growing season was a near perfect season. Good rain during the winter, followed by good conditions for flowering and berry set before. The weather got warmer toward the end of the vegetative growing and the beginning of the maturation of the fruit. Due to these circumstances, the berries were quite small and fully concentrated with flavors and aromas. Half of the Chardonnay grapes were harvested around mid-august and the second half were harvested 10 days later.

