



# MONTEVERRO

*Toscana*

## MONTEVERRO

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<b>VINTAGE:</b>	2014
<b>BLEND:</b>	40% Cabernet Franc, 30% Cabernet Sauvignon, 20% Merlot, 10% Petit Verdot
<b>DENOMINATION:</b>	IGT Toscana Rosso
<b>REGION:</b>	Maremma, Tuscany
<b>PRODUCTION:</b>	20,476 Bottles – 594 Magnums – 240 Double Magnums – 50 Imperials

### TASTING NOTES

<b>COLOR:</b>	Dark ruby with touches of royal red on the rim.
<b>ON THE NOSE:</b>	Nice elegant nose with touches of cedar, marzipan, dark fruit like blackcurrant, black cherries, touches of underbrush and laurel with chocolate milk and sundried tomatoes.
<b>ON THE PALATE:</b>	Soft velvet entrance evolving on a beautiful fruit like dark cherries, macerated strawberries with touches of tobacco box evolving on raspberries and plum.

### VINIFICATION

<b>WINEMAKING:</b>	Each lot fermented separately Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
<b>AGING:</b>	24 months in French oak barrels with 80% new oak
<b>BOTTLING:</b>	No fining, no filtering

### VINEYARD

<b>SOIL:</b>	Clay and limestone with eroded stones
<b>PLANTATION:</b>	7,575 vines/ha oriented north/south
<b>HARVEST:</b>	Hand picking and harvest date adapted to each section of a parcel
<b>YIELD:</b>	30 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 than the previous year, with a mild and balanced season. The main difference was a nicer weather in May/mid-June that helped a consistent and even flowering. Then we had two rains on June 15<sup>th</sup> (75 mm) and July 29<sup>th</sup> (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: around September 10<sup>th</sup> for the Merlot and after September 20<sup>th</sup> for the other varieties.

