



MONTEVERRO
Toscana

TERRA DI MONTEVERRO

VINTAGE:	2014
BLEND:	40% Cabernet Sauvignon, 35% Cabernet Franc, 20% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Deep dark garnet with hints of strawberry red.
ON THE NOSE:	Nice candy like aromas with dark fruit like blackberries with touches of tomatoes, cedar, white truffles lingering on flowers like lilac.
ON THE PALATE:	Fresh entrance evolving on red currant with touches of boysenberries and fresh tobacco lingering on a beautiful tannic frame.

VINIFICATION

WINEMAKING:	Each lot fermented separately Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
AGING:	20 months in French oak barrels with 60% new oak
BOTTLING:	No fining, no filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
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 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 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: around September 10th for the Merlot and after September 20th for the other varieties.

