



MONTEVERRO

Toscana

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VINTAGE:	2010
BLEND:	45% Cabernet Sauvignon, 35% Cabernet Franc, 10% Merlot, 10% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	14.699 Bottles – 646 Magnums – 300 Double Magnums – 100 Imperials

TASTING NOTES

COLOR:	<i>Deep dark ink with ruby on the rim and touches of purple.</i>
ON THE NOSE:	<i>Intriguing depth of cedar, black berries, black currant, cherry, nutmeg, humus, black pepper and cigar box balanced with freshness like chanterelle and tulip.</i>
ON THE PALATE:	<i>Velvety entrance on ripe fruit like blackberry, cherry, black currant, lingering on a dense structure with hints of blueberry and strawberry.</i>

VINIFICATION

WINEMAKING:	<i>Every lot vinified separately Fermentation in inox and barrel Natural fermentations 100% gravity Punch downs by hand</i>
AGING:	<i>24 months in French oak barrels with 70% of new oak</i>
BOTTLING:	<i>No fining, no filtration</i>

VINEYARD

SOIL:	<i>Clay and limestone with eroded stones</i>
PLANTATION:	<i>7.575 vines/ha oriented north/south</i>
HARVEST:	<i>Hand picking and harvest date adapted to each section of a parcel</i>
YIELD:	<i>40 hl/ha</i>

VINTAGE COMMENTS

As the year before the winter of 2009/2010 was very rainy. Spring warmth has struggled to settle, so that vegetative growth was reasonable and slower than in the past. The first half of May was rainy and could have caused a difficult flowering but fortunately the situation improved later on. Summer drought was balanced by a relatively covered sky. September was also quite cool with average temperatures around 20° C. There was hardly any rain at the end of season, so we were completely free to choose the harvest dates according to the optimal maturity of the grapes. This led to a slow maturation. As usual, Merlot came first to the cellar (around September 10th), then we started the other varieties in early October and ended with the last batches of Cabernet Franc on October 15th.

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