



MONTEVERRO

Toscana

TINATA

VINTAGE:	2010
BLEND:	70% Syrah, 30% Grenache
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	9.944 Bottles – 276 Magnums

TASTING NOTES

COLOR:	<i>Deep dark black cherry with hints of purple on the rim.</i>
ON THE NOSE:	<i>Beautiful explosion of spices like ginger, cinnamon, dry coriander, vanilla bean, balanced with fruit like grenadine and cherry with touches of flowers like geranium, lavender and rose.</i>
ON THE PALATE:	<i>Fresh entrance evolving on some nice rose candy and graphite with touches of raspberry, cherry, fresh plum and cranberry lingering on touches of cassis.</i>

VINIFICATION

WINEMAKING:	<i>Every lot vinified separately Fermentation in inox and barrel Natural fermentations 100% gravity Punch downs by hand</i>
AGING:	<i>16 months in French oak barrels with 40% of new oak and in concrete egg-shaped fermentation tank</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>45 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. Syrah was harvested in early September and Grenache waited until the end of September to enter the cellar in a perfect state.

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