



MONTEVERRO

Toscana

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VINTAGE:	2011
BLEND:	40% Cabernet Sauvignon, 30% Cabernet Franc, 25% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	13,308 bottles – 639 Magnums – 295 Double Magnums – 100 Imperials - 5 Salmanazars

TASTING NOTES

COLOR:	Brilliant but deep black ink with red velvet and dark cherry on the rim.
ON THE NOSE:	Complexity and depth translated in layers of fruit, spices and wood aromas with touches like blueberry and cassis, maple syrup, clay, cinnamon, cigar box and mocha that evolves over time.
ON THE PALATE:	Soft but structured entrance evolving on a silky mouthfeel with a full and round palate layered with dark fruit and powerful structure.

VINIFICATION

WINEMAKING:	Each lot fermented separately Fermentation in inox and barrel Natural fermentations, 100% gravity Punch downs by hand
AGING:	24 months in French oak barrels with 80% of new oak
BOTTLING:	No fining, no filtration

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:	30 hl/ha

VINTAGE COMMENTS

The very rainy winter of 2011 filled up the water reserve before the beginning of the season. Budbreak and flowering were about a week earlier than in 2010 due to higher temperatures. This had a very positive impact on the quality of the vintage as it resulted in a very even grape development. Summer was a bit cooler and two rains of 25 mm (July 5 and July 27) helped the veraison and the beginning of the maturation continue without water stress. The end of the ripening was accelerated by a hot August. We harvested the Merlot already on August 19th, 25th and 26th. Cabernet Sauvignon, Cabernet Franc and Petit Verdot were picked in a record of 11 days (September 15 -26). This resulted in an amazing mix of concentration and freshness.

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