



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE:	2011
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana bianco
REGION:	Maremma, Tuscany
PRODUCTION:	4,066 bottles

TASTING NOTES

COLOR:	Deep yellow gold with hints of straw.
ON THE NOSE:	Beautiful baked brioche evolving on apricot, honeysuckle, crème brûlée, rose and canned pear.
ON THE PALATE:	Soft entrance quickly evolving into a beautiful Greek honey yogurt with touches of wood, hazelnuts, honey and apricot lingering on caramel and prune liqueur.

VINIFICATION

WINEMAKING:	Each lot fermented separately Whole cluster pressing Natural fermentations Aging on fine lees with batonnage 100% gravity
AGING:	14 months in French oak barrels with 25% of new oak and in concrete egg-shaped fermentation tank
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7,575 vines/ha oriented east/west
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	40 hl/ha

VINTAGE COMMENTS

2011 began with a very rainy winter which filled up the water reserve before the beginning of the season. The spring was warmer than average and budbreak and flowering were about a week earlier than in 2010. These conditions 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, and we harvested the Chardonnay from August 17-23, before the heat wave in order to protect its natural acidity.

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