



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE: 2009
BLEND: 100% Chardonnay
DENOMINATION: IGT Toscana bianco
REGION: Maremma, Tuscany
PRODUCTION: 3170 Bottles

TASTING NOTES

COLOR: Brilliant, shiny yellow gold with hints of white gold on the rim.
ON THE NOSE: Explosion of pear, quince, vanilla, butter and granite, balanced with touches of white truffles, exotic fruits and Cajun nuts.
ON THE PALATE: Fresh entrance evolving quickly on minerality, quinine, grapefruit and blood orange, lingering on vanilla ice cream and crème brûlée.

VINIFICATION

WINEMAKING: Every lot vinified separately
Whole cluster pressing
Natural fermentations
Aging on fine lees with batonnage
100 % gravity

AGING: 14 months in French oak barrels
with 30 % of new oak

BOTTLING: No fining, light filtration

VINEYARD

SOIL: Clay and limestone
PLANTATION: 7575 vines/ha oriented east/west
HARVEST: Hand picking and harvest date adapted
to each section of a parcel

YIELD: 40 hl/ha

VINTAGE COMMENTS

The very rainy winter gave the coming season the crucial water to fill the hydric stock of the soil. The budding was quite early (24th of March) and the moderate weather continued until the end of May, which resulted in perfect flowering. In June, we had two violent storms, but we were fortunate enough to have no damage in the vineyards. The difficult weather was followed by a long dry period until harvest. The Chardonnay grapes were picked between the 24th and the 28th of August, in perfect condition.

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