



MONTEVERRO

Toscana

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VINTAGE:	2009
BLEND:	45% Cabernet Sauvignon, 35% Cabernet Franc, 10% Merlot, 10% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	14718 Bottles – 573 Magnums – 50 Double Magnums – 20 Imperials

TASTING NOTES

COLOR:	<i>Deep, dark and intense black with bright red and purple on the rim.</i>
ON THE NOSE:	<i>Concentrated aromas with spices like white pepper, sap, chocolate and cedar wood with hints of cherry, jasmine, tea leaves, black currant and cigar box.</i>
ON THE PALATE:	<i>Powerful, yet subtle entrance on a layered structure with a great backbone of acidity, lingering on cherry, cassis and dark chocolate with dense but ripe tannins, coated with blackberry jam.</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>7575 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

The very rainy winter gave the coming season the crucial water to fill the hydric stock of the soil. The budding was quite early (March 29th for Merlot, April 4th for Cabernet Franc and April 10th for Cabernet Sauvignon and Petit Verdot) 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 the harvest of the Merlot between September 12th and 14th. The weather turned stormy from September 14th until the 22nd, so we paused with harvest until the heat and sun returned and we were able to pick the Cabernet and Petit Verdot from October 1st to the 20th.

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