



**MONTEVERRO**

*Toscana*

## TERRA DI MONTEVERRO

---

<b>VINTAGE:</b>	2009
<b>BLEND:</b>	40% Cabernet Sauvignon, 40% Cabernet Franc, 15% Merlot, 5% Petit Verdot
<b>DENOMINATION:</b>	IGT Toscana rosso
<b>REGION:</b>	Maremma, Tuscany

### TASTING NOTES

<b>COLOR:</b>	<i>Deep, black cherry with a touch of a bright, shiny red.</i>
<b>ON THE NOSE:</b>	<i>Fresh herbs like thyme and rosemary with hints of mint, blueberries, pickled cherry, prune, tobacco leaves and cured meat.</i>
<b>ON THE PALATE:</b>	<i>Soft, yet vibrant entrance evolving on a framed mouthfeel with blackberries and blueberries, lingering on chocolate covered cherries.</i>

### VINIFICATION

<b>WINEMAKING:</b>	<i>Every lot vinified separately Fermentation in inox and barrel Natural fermentations 100 % gravity Punch downs by hand</i>
<b>AGING:</b>	<i>20 months in French oak barrels with 60 % of new oak</i>
<b>BOTTLING:</b>	<i>No fining, no filtration</i>

### VINEYARD

<b>SOIL:</b>	<i>Clay and limestone with eroded stones</i>
<b>PLANTATION:</b>	<i>7575 vines/ha oriented north/south</i>
<b>HARVEST:</b>	<i>Hand picking and harvest date adapted to each section of a parcel</i>
<b>YIELD:</b>	<i>45 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.*

[www.monteverro.com](http://www.monteverro.com)

