

TINATA

VINTAGE:	2009
BLEND:	80% Syrah, 20% Grenache
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	12496 Bottles – 190 Magnums

TASTING NOTES

COLOR:	Deep ruby with hints of mashed strawberry on the rim.
ON THE NOSE:	Varietal specific nose with an explosion of red fruits like red currant and
	raspberry with hints of spices like sage and clover balanced with
	blueberries, clay and violet.
ON THE PALATE:	Velvety entrance with a bright freshness and fruit like red currants,
	fresh prunes and black cherries, lingering on dense, velvety tannins.

VINIFICATION

WINEMAKING:	Every lot vinified separately
	Fermentation in inox and barrel
	Natural fermentations
	100 % gravity
	Punch downs by hand
AGING:	18 months in French oak barrels
	with 40 % of new oak
BOTTLING:	No fining, no filtration

VINEYARD

Clay and limestone with eroded stones
7575 vines/ha oriented north/south
Hand picking and harvest date adapted
to each section of a parcel
45 hl/ha

MONTEVERRO TINATA 2009

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 27th for Grenache and April 1st for Syrah) 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 began on September 2nd with the Syrah, which had perfect balance and color. The weather turned stormy from September 14th until the 22nd, so we paused with harvest until the heat and sun returned the first week of October when the Grenache reached a concentrated balance.

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