



**MONTEVERRO**

*Toscana*

## TERRA DI MONTEVERRO

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<b>VINTAGE:</b>	2010
<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 touches of ruby on the rim.</i>
<b>ON THE NOSE:</b>	<i>Fresh scent of thyme, rosemary, balanced with black currant, clay, beef roast, tobacco, sour cherry and fruit puree.</i>
<b>ON THE PALATE:</b>	<i>Entrance full of fresh fruits like plum, black berries and black cherry with touches of dark chocolate and cedar.</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>7.575 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

*As the year before the winter of 2009/2010 was very rainy. Spring warmth has struggled to settle, so that vegetative growth was reasonable and slower than in the past. The first half of May was rainy and could have caused a difficult flowering but fortunately the situation improved later on. Summer drought was balanced by a relatively covered sky. September was also quite cool with average temperatures around 20° C. There was hardly any rain at the end of season, so we were completely free to choose the harvest dates according to the optimal maturity of the grapes. This led to a slow maturation. As usual, Merlot came first to the cellar (around September 10th), then we started the other varieties in early October and ended with the last batches of Cabernet Franc on October 15th.*

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