



MONTEVERRO

Toscana

TERRA DI MONTEVERRO

VINTAGE:	2011
BLEND:	30% Cabernet Sauvignon, 40% Cabernet Franc, 20% Merlot, 10% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Deep dark cherry with purple and royal red on the rim.
ON THE NOSE:	Beautiful fresh herbs and macchia nose with tomato stems, English candy, fresh mint, camphor, black currant and cigar box.
ON THE PALATE:	Velvety entrance evolving on structured tannins with red fruit like cherry, raspberry lingering on canned plums and cherry.

VINIFICATION

WINEMAKING:	Each lot fermented separately Fermentation in inox and barrel Natural fermentations 100% gravity Punch downs by hand
AGING:	20 months in French oak barrels with 60% of new oak
BOTTLING:	No fining, no filtration

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	40 hl/ha

VINTAGE COMMENTS

2011 began with a very rainy winter which filled up the water reserve before the beginning of the season. The spring was warmer than average and budbreak and flowering were about a week earlier than in 2010. These conditions had a very positive impact on the quality of the vintage as it resulted in a very even grape development. Summer was a bit cooler and two rains of 25 mm (July 5 and July 27) helped the veraison and the beginning of the maturation continue without water stress. The end of the ripening was accelerated by a hot August, and surprisingly we had to harvest the first block of Merlot on August 19. The other parcels were then picked on the 25th and the 26th. Cabernet Sauvignon, Cabernet Franc and Petit Verdot were picked in a record of 11 days from the September 15 - 26. This resulted in an amazing mix of concentration and freshness.

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