



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE:	2016
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana Chardonnay
REGION:	Maremma, Tuscany
PRODUCTION:	9163 bottles – 295 Magnums

TASTING NOTES

COLOR:	Shiny pale grey gold with touches of mercury
ON THE NOSE:	Beautiful explosion of pear, apricot, lemon blossom, toasted brioche, granite rock and star anise
ON THE PALATE:	Fresh and vibrant entrance evolving on a lemon, grapefruit mid-palate lingering on white flowers and peaches

VINIFICATION

WINEMAKING:	Each lot fermented separately Whole cluster pressing Natural fermentations Aging on fine lees 100% gravity
AGING:	50% spent 14 months in French oak barrels with 40% new oak, the remaining 50% aged in concrete eggs
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7575 vines/ha oriented east/west
HARVEST:	Handpicked and harvest date adapted to each section of the Chardonnay parcels
YIELD:	40 hl/ha

VINTAGE COMMENTS

The 2016 growing season was another nearly perfect season. Some rain during winter followed by a relatively hot spring. It made for an excellent flowering and the berry set before a heavy rain (75 mm) on June 10th which refilled the water reserve prior to the beginning of summer. The weather was warmer during July and August but not as intense as 2015. We harvested half of the Chardonnay lots in mid-August for a balanced and fresh acidity, and the other half at the end of August for riper and aromatic fruit.

