



MONTEVERRO

Toscana

VERMENTINO

VINTAGE: 2018
BLEND: 100% Vermentino
DENOMINATION: IGT Toscana Vermentino
REGION: Maremma, Tuscany

TASTING NOTES

COLOR: Pale grey with hints of mercury on the rim
ON THE NOSE: Rich expression of lime, grapefruit and elderberry flowers with touches of exotic fruits
ON THE PALATE: Bright and fresh entrance evolving on grapefruit, Cedro lemon and white peach lingering on fresh almonds and blood orange

VINIFICATION

WINEMAKING: Whole cluster pressing
No malolactic fermentation
AGING: 6 months on lees in stainless steel tanks
BOTTLING: Light filtration

VINEYARD

SOIL: Clay and limestone
PLANTATION: 7575 vines/ha oriented north/south
HARVEST: Hand picked

VINTAGE COMMENTS

After a very dry 2017 season, in 2018 we had a rainy winter and beginning of spring which helped to fill our water reserve in our soils. The consequence of the rain was a medium/high pressure of mildew. However, our vineyard manager Simone Salamone did a great job protecting our organic vineyard utilizing the right products at the right moments. The rest of the season was serene and fairly hot. Nevertheless, the harvest dates were not as early as 2017 so we were able to harvest the Vermentino 2018 in the very first days of September with perfect quality.

