



MONTEVERRO

Toscana

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VINTAGE:	2015
BLEND:	40% Cabernet Franc, 30% Cabernet Sauvignon, 20% Merlot, 10% Petit Verdot
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany
PRODUCTION:	20,476 Bottles – 594 Magnums – 240 Double Magnums – 50 Imperials

TASTING NOTES

COLOR:	Deep dark ink with touches of red velvet on the rim.
ON THE NOSE:	Complex and integrated nose of fruits like blackcurrant, red cherry and blueberries with touches of black pepper, cedar that evolves on black olive and underbrush.
ON THE PALATE:	Balance entrance with a silky mouthfeel lifted by a great acidity lingering on dark fruit like cassis evolving on a dense structure with chocolate, tobacco box and black cherry.

VINIFICATION

WINEMAKING:	Each lot fermented separately Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
AGING:	24 months in French oak barrels with 80% new oak
BOTTLING:	No fining, no filtering

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:	30 hl/ha

VINTAGE COMMENTS

The 2015 growing season was quite a perfect season. Good rain during winter followed by good conditions for the flowering and the berry setting before the weather got warmer and helped the end of the vegetative growing and the beginning of the maturation of the fruit. Due to these circumstances, the berries were quite small and fully concentrated with flavors and aromas. We harvested the Merlot at the end of August to keep its aromatic characteristics alive but we made the other three Bordeaux varieties from September 10 to 25 with an optimal phenolic maturity.

