



**MONTEVERRO**

*Toscana*

## TERRA DI MONTEVERRO

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<b>VINTAGE:</b>	2015
<b>BLEND:</b>	40% Cabernet Sauvignon, 35% Cabernet Franc, 20% Merlot, 5% Petit Verdot
<b>DENOMINATION:</b>	IGT Toscana Rosso
<b>REGION:</b>	Maremma, Tuscany

### TASTING NOTES

<b>COLOR:</b>	Deep dark cherry with touches of ruby on the rim.
<b>ON THE NOSE:</b>	Explosion of red fruits like raspberry, with touches of sundried tomatoes, eucalyptus and hits cassis, blueberries and cigar box.
<b>ON THE PALATE:</b>	Velvety and fresh entrance evolving on structured tannins with red cherry, plum and cassis lingering on fresh tobacco.

### VINIFICATION

<b>WINEMAKING:</b>	Each lot fermented separately Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
<b>AGING:</b>	20 months in French oak barrels with 60% new oak
<b>BOTTLING:</b>	No fining, no filtering

### VINEYARD

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

[www.monteverro.com](http://www.monteverro.com)

