



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE:	2017
BLEND:	100% Chardonnay
DENOMINATION:	IGT Toscana Chardonnay
REGION:	Maremma, Tuscany
PRODUCTION:	4,116 bottles - 322 Magnums

TASTING NOTES

COLOR:	Light grey gold with touches of lime green on the rim.
ON THE NOSE:	Beautiful explosion of white peach, pear, lemon tart, mountain herbs with touches of cedar and acacia honey.
ON THE PALATE:	Fresh and lively entrance evolving on fresh acidity with touches of fresh mango, grapefruit lingering on slate and mirabelle plum.

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 30% new oak, the remaining 50% aged in concrete eggs
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7,575 vines/ha oriented east/west
HARVEST:	Handpicked and harvest date adapted to each section of the Chardonnay parcels
YIELD:	50 hl/ha

VINTAGE COMMENTS

240: that number represents the amount of rain in millimeters for the full season (November of the previous year to harvest), a very low record. Not to say that this situation had a direct impact on the vineyard management and the quality of the fruits. However, the spring was not so hot that we could take good decisions at the right timing in order to control the vigor and not stress the vines further.

During summer, the key was to control the water stress and be sure that the plants could have enough water to bring the grapes to maturity. Nevertheless, the most important decision was the timing of the harvest and we decided to anticipate it as much as possible in order to promote the freshness and intensity of the Chardonnay grapes by harvesting all the plots between the 4th and the 7th of August.

