



MONTEVERRO

Toscana

TINATA

VINTAGE:	2015
BLEND:	70% Syrah, 30% Grenache
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany
PRODUCTION:	6,430 Bottles – 353 Magnums – 100 Double Magnums – 50 bottles of 5 Liters

TASTING NOTES

COLOR:	Dark ruby with hints of purple and geranium on the rim.
ON THE NOSE:	Explosion of cherry, lavender and rosemary with touches of white pepper, lilac and hits blueberries.
ON THE PALATE:	Soft and fresh entrance evolving on velvety mouthfeel lingering on a backbone of acidity and raspberries, tomatoes lingering on cherries and tobacco.

VINIFICATION

WINEMAKING:	Extreme block selection Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
AGING:	70% spent 16 months in French oak barrels with 40% new oak, the remaining 30% aged in concrete eggs
BOTTLING:	No fining, no filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Handpicked, and harvest upon ripeness within sections.
YIELD:	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 Syrah the very first days of September and we get in the Grenache 10 days later with an outstanding maturity.

