



MONTEVERRO

*Toscana*

## TERRA DI MONTEVERRO

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<b>VINTAGE:</b>	2017
<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 magenta.
<b>ON THE NOSE:</b>	Expressive aromatic perfumes of tomato stem, violet, raspberry balanced with cassis and aftertaste chocolate.
<b>ON THE PALATE:</b>	Silky and fresh entrance evolving into a beautiful tannic frame lingering on fruits like cherries and boysenberries with touches of bay leaves and cigar box.

### 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>	35 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 the harvest of Merlot before August 15<sup>th</sup> (we also harvested one block of Cabernet Sauvignon at this time) and then we worked very hard to harvest all the Cabernet and Petit Verdot in the first half of September.

