



MONTEVERRO

Toscana

TERRA DI MONTEVERRO

VINTAGE:	2016
BLEND:	40% Cabernet Sauvignon, 40% Cabernet Franc, 15% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Dark shiny garnet with touches of royal red and magenta
ON THE NOSE:	Magnificent nose of macchia, fern, tomato stem, tulips and chanterelle mushrooms balanced with raspberries and violet
ON THE PALATE:	Big silky entrance evolving on fresh flowers and tannins, lingering on cherries, plum, pomegranate, red currant and bay leaf

VINIFICATION

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

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7575 vines/ha oriented north/south
HARVEST:	Handpicked, and harvest upon ripeness within sections
YIELD:	40 hl/ha

VINTAGE COMMENTS

The 2016 growing season was another nearly perfect season. Some rain during winter followed by a relatively hot spring. It made for an excellent flowering and the berry set before a heavy rain (75 mm) on June 10th which refilled the water reserve prior to the beginning of summer. The weather was warmer during July and August but not as intense as 2015. We harvested the Merlot at the end of August to keep its aromatic characteristics alive, but we harvested the other three Bordeaux varieties in the second half of September with an optimal phenolic maturity.

