



MONTEVERRO

Toscana

CHARDONNAY

VINTAGE: 2019
BLEND: 100% Chardonnay
DENOMINATION: IGT Toscana Chardonnay
REGION: Maremma, Tuscany
PRODUCTION: 8,605 bottles - 315 Magnum

TASTING NOTES

COLOR: Beautiful grey gold with hints of mercury and green.
ON THE NOSE: Delicate and profound nose of pear, yellow apple, white peach, brioche and mountain hay with subtle touches of banana and lemon blossom.
ON THE PALATE: Nice round entrance evolving on fresh acidity with touches of starfruit, pear lingering on white chocolate, lemon pie and white flowers finishing fresh fig and vanilla.

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 20% 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

The 2019 season began quite late compared to the most recent vintages and the budding occurred at the beginning of April. This delay continued to increase during spring with cold temperatures (average temperature lower than 18°C until end of May) and some rain fell between April and May. Strangely enough, the summertime and its hot temperatures never really helped to accelerate the maturity, we had to wait quite a lot (for our standards), and we began the harvest of Chardonnay with the first fruits being picked on 19th August and the last block was done on the 26th with great tension and a beautiful aromatic maturity.

