



MONTEVERRO

Toscana

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VINTAGE:	2018
BLEND:	40% Cabernet Sauvignon, 40% Cabernet Franc, 15% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	15,277 Bottles - 445 Magnums - 120 Double Magnums - 50 Imperials - 5 Salmanazars

TASTING NOTES

COLOR:	Dark ruby with touches of royal red on the rim.
ON THE NOSE:	Deep and elegant nose of dark fruits like cassis and black cherries with hints of licorice and olive evolving on toasted bread, laurel and gingerbread.
ON THE PALATE:	Fresh, dense and silky entrance evolving on a rich and layered mid palate with touches of blueberries and red cherry lingering on mint, coffee bean and spices.

VINIFICATION

WINEMAKING:	Each lot fermented separately Fermentation in stainless steel and barrel Natural fermentations; 100% gravity; Punch downs by hand
AGING:	24 months in French oak barrels with 80% new oak
BOTTLING:	No fining, no filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	35 hl/ha

VINTAGE COMMENTS

After a very dry 2017 season, we had quite a rainy winter and beginning of spring which helped to fill our water reserve in our soils. The consequence of the rain was a medium/high pressure of mildew. However, our vineyard manager Simone Salamone did a great job protecting our organic vineyard utilizing the right products at the right moments. The rest of the season was serene and fairly hot. Finally, we began the harvest of 2 parcels of Merlot on the 13th of August and finished the 3rd one on the 29th. Then, the Cabernet and Petit Verdot harvests were interrupted due to two rainfalls between September 7th and 17th, this delayed the harvest which was completed in early October.

