



MONTEVERRO

*Toscana*

## TERRA DI MONTEVERRO

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<b>VINTAGE:</b>	2018
<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>	Dark cherry with touches of ruby on the rim.
<b>ON THE NOSE:</b>	Explosion of red fruits like strawberry and raspberry balanced with underbrush touches and subtle notes of bell pepper.
<b>ON THE PALATE:</b>	Velvety entrance evolving into a structured tannic frame lingering on fruits like cherries and cassis with touches of eucalyptus, potpourri and sundried tomatoes.

### 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

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.

