



MONTEVERRO

Toscana

TINATA

VINTAGE:	2018
BLEND:	70% Syrah, 30% Grenache
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany
PRODUCTION:	6,111 Bottles - 218 Magnums - 60 Double Magnums - 35 bottles of 5 Liters

TASTING NOTES

COLOR:	Deep dark ruby with touches of purple on the rim.
ON THE NOSE:	Explosion of raspberries and cherry with “Macchia” notes like thyme and lavender with touches of white pepper, lilac and paprika.
ON THE PALATE:	Fresh and structured entrance evolving on a velvety mouthfeel lingering on fresh cut fruit like raspberries, boysenberries with touches of sundried tomatoes and tobacco.

VINIFICATION

WINEMAKING:	Extreme block selection Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
AGING:	70% spent 16 months in French oak barrels with 40% new oak, the remaining 30% aged in concrete eggs
BOTTLING:	No fining, no filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Handpicked, and harvest upon ripeness within sections.
YIELD:	40 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. Surprisingly, we harvested the Grenache on August 24th and the Syrah a few days later.

