



MONTEVERRO

TOSCANA

## VERMENTINO

VINTAGE:	2022
BLEND:	100% Vermentino
DENOMINATION:	IGT Toscana Vermentino
REGION:	Maremma, Tuscany

### TASTING NOTES

COLOR:	Brilliant grey gold with hints of mercury on the rim.
ON THE NOSE:	Rich expression of grapefruit, white peach, pear with touches of lime and white flowers.
ON THE PALATE:	Fresh and round entrance evolving on white peach again, litchee and slate finishing on a racy acidity.

### VINIFICATION

WINEMAKING:	Whole cluster pressing No malolactic fermentation
AGING:	6 months on lees in stainless steel tanks
BOTTLING:	Light filtration

### VINEYARD

SOIL:	Clay and limestone
PLANTATION:	5555 vines/ha oriented east/west
HARVEST:	Hand picked



### VINTAGE COMMENTS

Sometimes quality is much more important than quantity, and this view partly explains the 2022 season. Generally described as a hot and dry year, it is true that the overall rainfall was much less than that of a normal year. But we were fortunate that two major rainfall events occurred just before budding and just before flowering, extremely important times of the season. These conditions resulted in perfectly balanced plants, with sufficient energy and reserves to withstand the natural summer drought, but without excessive vigor wasting energy on unnecessary vegetation. The summer was hot, almost scorching in mid-July, but the resilience of the plants and the live soils helped the grapes ripen safely, certainly a little earlier than usual: we harvested 75 percent of the Vermentino from August 16 to 20 and the rest in late August.

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