



MONTEVERRO

TOSCANA

## VERRUZZO

VINTAGE:	2021
BLEND:	40% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon, 10% Syrah
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany

### TASTING NOTES

COLOR:	Intense ruby with touches of ruby on the rim.
ON THE NOSE:	Expression of grenadine and cassis with some touches of pink pepper, tobacco leaf and mashed strawberry.
ON THE PALATE:	Fresh and round entrance evolving on a framed mouthfeel with red cherry, blueberry, underbrush and laurel cassis lingering on beautiful tannic frame.

### VINIFICATION

WINEMAKING:	Fermentation in stainless steel tanks Natural fermentations 100% gravity
AGING:	12 months in French oak barrels
BOTTLING:	No fining, light filtration

### VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7575 vines/ha oriented north/south
HARVEST:	Hand picking

### VINTAGE COMMENTS

During the night of 7th and 8th April 2021, frost spread all over Tuscany: a disaster for the fruit crops and many of the vineyards were badly affected. At Monteverro, we woke up at 2am to burn straw bales throughout our parcels which helped in fighting against the temperatures of -1.5°C in some areas of the vineyard. Fortunately, the damages were very low for us thanks to our geographical position which is close to the sea and the late pruning and bending which delayed the budding helped as well. After this event, we had a dry spring and temperatures lower than average, so the plants didn't suffer of this lack of water. June and July were not so hot either and so the real summer began only around August. Harvest dates were pretty regular with Merlot at the end of August and Cabernet between September 10<sup>th</sup> and 25<sup>th</sup>.

