



MONTEVERRO

TOSCANA

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VINTAGE:	2019
BLEND:	45% Cabernet Sauvignon, 40% Cabernet Franc, 10% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany
PRODUCTION:	21,869 Bottles - 495 Magnums - 120 Double Magnums - 50 Imperials - 10 Salmanazars

TASTING NOTES

COLOR:	Black shiny charcoal with touches of magenta and lavender on the rim.
ON THE NOSE:	Explosion of cedar, pine, cassis fruit paste, paprika, licorice, graphite, cigar box, tobacco leaf, Espelette pepper and oregano.
ON THE PALATE:	Soft but fresh entrance lingering on a mineral and tannic mid palate with touches of milk chocolate, raspberry tart, black licorice with layers of dry pine, black truffle and crushed stones.

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 70% 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

The 2019 season started rather late compared to more recent vintages, with budding occurring in early April. This delay continued into spring with cold temperatures (average temperature below 18°C until the end of May) and some rains in April and May. From June the rains ceased and summer came slowly with higher temperatures in July. All these conditions led to a late harvest, with Merlot harvested in about 10 days, starting on September 4th. Seventy percent of the Cabernet Franc, Cabernet Sauvignon and Petit Verdot were harvested between September 12th and 21st, before a rainstorm that stopped the harvest for a few days. The last day of harvest was October 1st.

