



MONTEVERRO

TOSCANA

TERRA DI MONTEVERRO

VINTAGE:	2019
BLEND:	40% Cabernet Sauvignon, 35% Cabernet Franc, 20% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Dark shiny ruby with touches of eggplant and royal red on the rim.
ON THE NOSE:	Beautiful freshly picked flowers like tulips and lilacs with touches of pepper, thyme, rose, raspberry, pencil shave and cinnamon.
ON THE PALATE:	Velvety entrance evolving on a granular tannic round palate with touches of dark fruit like plum, blackberry lingering on a sweet macerated dark cherry pie.

VINIFICATION

WINEMAKING:	Each lot fermented separately Fermentation in stainless steel and barrel Natural fermentations 100% gravity Punch downs by hand
AGING:	20 months in French oak barrels with 50% 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. The 70% 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.

