



MONTEVERRO

TOSCANA

TINATA

VINTAGE:	2019
BLEND:	70% Syrah, 30% Grenache
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany
PRODUCTION:	6,235 Bottles - 177 Magnums - 60 Double Magnums - 30 bottles of 5 Liters

TASTING NOTES

COLOR:	Brilliant, shiny garnet with touches of dark cherry and geranium.
ON THE NOSE:	Nose od blue and black wild fruit like boysenberry and blackcurrant, touches of herbs like thyme, bay leaf, eucalyptus leaf, coffee, dark chocolate powder and potpourri.
ON THE PALATE:	Soft and round entrance evolving on a mineral graphite mid palate with touches od cedar, tobacco leaf, fresh pomegranate lingering on blueberry

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 30% 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

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 the first fruits of Syrah picked on September 5th and the last block on the 18th with excellent balance and concentration. Grenache was picked on September 12th.

