



MONTEVERRO

TOSCANA

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## PRESSKIT

### IN THE WINERY

The overriding maxim in the winery is to intervene as little as possible in the natural fermentation and maturation so that the wine can develop to a large extent undisturbed. In every phase of the wine preparation, we place great emphasis upon methods that are gentle and that are respectful with regard to the products of nature. That begins as early as the harvest: the grapes are picked exclusively by hand, generally in the cool morning hours. Because conditions can change in the vineyard just within a few meters, for harvesting we subdivide each plot into microplots which are then picked at different times depending upon the degree of ripeness. The grapes are transported in small crates and are selected by hand once again at the entrance to the winery on two conveyor belts, after which they are chilled in a separate cooling tunnel to approximately 4° C. (39° F.) before being processed further.

We attach particular importance to seeing to it that the grapes — and later on, the wine — go from one phase of wine preparation to another as gently as possible. We do not transport the grapes over long distances or use pumps: during the entire vinification process, we use only gravity and our automated crane system to move them. The wines ferment in small stainless steel tanks (50 hectoliters/1,300 gallons), once again divided by their microplots. In so doing, only natural yeast is used in order to foster the formation of aromas and aging potential in our wines. Finally, the red grapes are gently pressed in a vertical basket press, the wine matures up to twenty-four months in barriques (small oak casks), which originate from the best French cooperages. Two of our wines, the Chardonnay and the Syrah-Grenache called Tinata, also mature for some time in an egg-shaped concrete tank. The porous, breathable material of concrete lends the wines a very distinct originality, finesse, and freshness. As a result of its oval form which corresponds to the Golden Section, the concrete egg also fosters precision and elegance. In its interior, the wine can flow and circulate undisturbed without seams, corners, or joints.

In our winery, sustainable activities, a great deal of work by hand, and innovative technology all complement each other. Thus temperature and humidity are automatically controlled. A heating system runs under the floor of the barriques cellar by means of which the temperature can be increased under the wooden barrels in order to restart the malolactic fermentation, if necessary.